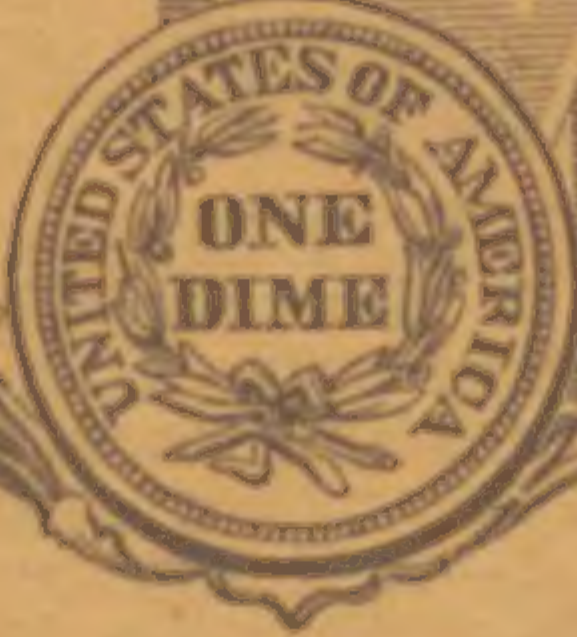


BEADLE'S



HOUSEWIFE'S MANUAL

NEW YORK:
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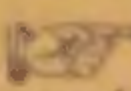
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THE

HOUSEWIFE'S MANUAL;

OR,

**HOW TO KEEP HOUSE AND ORDER A
HOME; HOW TO DYE, CLEANSE AND RENOVATE; HOW
TO CUT, FIT, AND MAKE GARMENTS; HOW TO CULTIVATE
PLANTS AND FLOWERS; HOW TO CARE FOR BIRDS
AND HOUSEHOLD PETS; ETC., ETC., ETC.**

BY MRS. VICTOR.

NEW YORK:

BEADLE AND COMPANY, PUBLISHERS,

118 WILLIAM STREET.

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HOUSEWIFE'S MANUAL

OF

As ordered according to Act of Congress, in the year 1865, by
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Southern District of New York.

BY MRS. VICTOR.

NEW YORK:
BEADLE AND COMPANY, PUBLISHERS.
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INTRODUCTION.

IN the preparation of this volume special reference has been had to *usefulness*. While in books of this size there is little space to waste, there yet is room enough, with careful preparation, to express as much as many a larger work would embody. The multiplicity of text-books on household matters is great, and, from the nature of the case, the last compilation ought to be the best; as, for instance, the new illustrated edition of Webster's Dictionary (unabridged) is better than any of its predecessors, more because it is the last dictionary issued, than from any special or original feature. Still, there are other reasons for a text-book's excellence than its order of issue. It may have *original* matter and features which no other work obtains, or can obtain. Some such value attaches to this volume. While all good authorities on household subjects have been studied and drawn upon, the editor has freely used *her own* experience and observation, and hopes she has here succeeded in embodying such a fund of information as will be not only very useful and of interest to her sex, but will prove, in many respects, new in subject-matter and manner. Taken in connection with her "Cook" and "Recipe" books, this manual will form quite a cyclopædia of reference for the housekeeper, the wife, the mother, and the daughter.

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BEADLE'S DIME HOUSEWIFE'S MANUAL.

I.

HOW TO KEEP HOUSE.

WHENEVER possible, a regular plan of employment should be laid down for daily observance; and this should be persevered in. Whether you keep help or not, this is equally important. If you have all your own work to perform, it will be the only way in which you can maintain order and comfort, or find leisure for rest and recreation. If you employ servants, it enables them to work without constant supervision; knowing what is to be done, and when, they make their arrangements accordingly, instead of having their minds in confusion, and constantly running for orders. **SYSTEM** is as excellent in housekeeping as in other business.

For instance, always do certain work on certain days of the week.

Monday, Washing.

Tuesday, Ironing.

Wednesday, Baking; or do extra cooking, and catch up all bits of work which have dropped behind.

Thursday, Put Kitchen and Dining-room in order—the afternoon should be a time of leisure.

Friday, Sweeping; chambers and parlors, staircases, etc. swept, dusted, windows rubbed, hall oil-cloths washed, etc.

Saturday, Baking; kitchen put in order.

If the washing is not done on Monday the work will drag all the week; not even a stormy day should prevent, even if the clothes have to be left in the rinsing-water over night. They can be hung out the next week.

and anxious asking, "What *shall* I have to-day?" Of course, the dishes will be regulated much by the season of the year, the state of the market and the purse, but some general plan may be followed.

Sunday—Roasted or corned beef, or leg of mutton boiled.

Monday—Remains of the above, cold or warmed up.

Tuesday—Irish stew, or beef or mutton pie.

Wednesday—Soup, followed by another course, if desired.

Thursday—Remains of soup, with beefsteak.

Friday—Fish.

Saturday—Beef, chicken, or mutton, stewed with gravy.

If a cold dinner is served on Sunday, the roast or corned beef should be given for Saturday, so as to have the remains cold for the next day—otherwise, it saves cooking on washing-day. Each family has its favorite dishes; so each housewife should make out a list, only taking care that the same things do not follow on consecutive days, and hang this list up in her kitchen or pantry. She may make one for breakfast—which may be given the different kinds of bread—as dry-toast, corn-bread, griddle-cakes, milk-toast, biscuits, muffins, fritters,—with hash, broiled mackerel, dipped beef, broiled ham, beef steak, picked-up codfish, codfish balls, etc.

Her lists for dinner may be two—one of meats, one of desserts—the vegetables will be such as are in season. In summer, the best desserts are berries or fruits with good bread-and-butter, eaten fresh, varied with an occasional fruit-pudding or pie. In spring, custards are in order. In autumn, there is such an abundance, she hardly has to ask herself "What can I get?" In winter let her list be hung up, comprising such articles as are to be had at that season. Winter is the reign of puddings; but we believe that much trouble and expense would be saved, more health and equal enjoyment found, if in place of these, a taste was cultivated for *apples*, and a store laid by—and for stewed and canned fruit, with bread-and-butter.

Where teas and suppers are served, as is the case in nearly all small families, every thing required for either should be kept constantly on hand; that is, there should be no deficiency in the supply, so that, in event of visitors dropping in, it may not occasion any disturbance of the usual routine, or loud no-

of preparation to be sounded, unpleasant to yourself and distressing to your visitors.

Keep, therefore, a proper quantity of HOUSEHOLD ARTICLES always ready, renewing the supply before it is all consumed. You will not increase your expense, but will save, and be prevented much inconvenience. Always use *clean* sugar—you lose nothing by it, as the dirt and dampness of inferior qualities outweigh the difference in the price. (In fact, the *best* of every thing is the *most economical*, whether it be a pound of sugar, a carpet, a dress or a piece of furniture. By this we do not mean always the most fashionable or expensive—but good, solid, *wearable* articles for clothes and furniture, and *pure* ones for cooking.) White sugar, if purchased largely, should be kept broken; it is better, however, to have it broken by the grocer; and like your meat, butter, etc., should be weighed when brought home—not so much from any suspicion of your tradesman, as to rectify any mistake which may occur.

Spices should be kept in bottles corked close; currants kept washed and picked; candles purchased the month before using and kept in a cool place; soap purchased in bars, cut in pieces, and put away to dry.

Meats should be hung in a dry, cool place; sugar, salt and sweetmeats require a dry, cool place; dried meats, hams, etc., cold but not damp. Rice, vermicelli, tapioca, and seeds for puddings, should be kept closely covered to preserve from dust and insects; and should not be long kept, as insects will attack them after a time.

Sweet herbs should be kept in paper bags, each kind in a separate bag, and hung up.

Lemons and oranges, when used for juice, should have all the juice squeezed out and bottled tight—the skins should be dried and kept for grating.

When whites of eggs are used, as for icing, delicate cake, frosting, jellies, etc., the yolks can be used for custards or puddings, or be saved for breakfast, by pouring a little water over them.

Whenever COPPER VESSELS are used in the kitchen, great care should be exercised to prevent their being used, as they grow old, after the tinning is off, for in this state they produce a metallic poison which is highly dangerous to those partaking

of food cooked in them. They should be sent to the tinner's to be retinned.

Tin vessels should be kept dry when not in use, or they "will not live out half their days."

BLANKETS, in summer time, should be laid under feather-beds; this protects them from moths; but they should occasionally be taken out and aired. When soiled they should be washed, and not scoured, which latter they will be if sent to the scourer's. Shake all the dust from them, plunge them into plenty of hot soap-suds, let them lie till the hands can be borne in the water, wash quickly, rinse in new clean hot suds, shake thoroughly, stretch well, dry, and they will be as nice as new.

Have your linen and wearing-apparel *marked*. Keep an inventory of furniture, china, plate and linen. Count them two or three times a year. Count the spoons and forks in use, once a week. These articles sometimes get thrown into the drain with the dishwater, or laid about in the wrong cupboards.

Many people have their *general* house-cleanings in the warm November days, which we call Indian summer, when the flies have disappeared. The carpets are shaken, walls whitewashed, and the idea is that the house is more shut up, and will keep clean, with a little rearranging, through the summer. Where families go to the country, the town house certainly needs but one upsetting, and that is just before their return in the fall; but where the house is occupied the year round, our own fancy is to have every thing fresh and clean with the spring, to do away with the dust and smoke of the winter thoroughly. It is a mistake, however, where there are children especially, or delicate people in the family, to get about it too soon, "before settled weather;" better May than April—better June than either. With all possible care, the health of some one is sure to suffer, from unavoidable damp walls, floors, or the draughts from open doors and windows.

Another error is to undertake too much at once. It is well to have one room, or one floor, according to the assistance that is brought to bear, and have it finished up, if possible, during the business hours of the day, so that the family may be incommoded as little as possible. The practice of filling halls with wash-stands, bureaus, etc., and letting them stand

about for a day or two, is extremely annoying to gentlemen, and all those who are not actively employed in the *mêlée*. Taking up hall and stair carpets at the commencement of the work is another thing that adds to the general air of discomfort. By all means let them be, though they do get a little more dust and wear, until you are ready to clean and replace them. (See Dime Recipe Book for Directions for House Cleaning.)

TO MAKE A CHEAP, EASY AND HANDSOME CHAIR.—Saw away half the staves of a barrel fourteen inches from the bottom; leave the other half for the back of the chair. Nail, or strongly tack, strips of listing or other stout material across and across, in squares, the bottom of the chair which-is-to-be—they may be fastened to cleats nailed on to the inner side. Line the bottom and sides with cotton batting. The frame may now be covered all over with any material chosen—chintz being pretty, if it is to be bought, or worsted reps, if you wish to go to so much expense. The best part of an old cashmere or merino dress will answer. Tack this neatly down, and cover the seams with gimp or cord. A half-barrel will make a pretty chair for children's use.

A TOILET-TABLE.—Place a barrel under the mirror, where you wish it. Cover it with a board of the right size, which can be rounded at the corners, if you have any one to do it for you—the board should be about three and a half feet by two. Tack over this neatly a piece of chintz, or old or new white muslin; then tack on a curtain, of the same, in even folds, reaching to the floor. The skirt of an old lawn dress, neatly starched and ironed, answers the purpose.

A LOUNGE.—Have a frame constructed of rough boards. It will be more elastic if the bottom is covered with listing, as for the chair—and at all events, it should be well stuffed, first with fine hay, and over that, cotton batting. Then cover with the material for the outside, which will be as plain or as handsome as you choose; tack down nicely—tack on a curtain in even box-plaits—cover the seam with gimp or cord. Make one or more square pillows, stuffed with cotton or feathers, and covered with the same material.

If you wish a handsome lounge, make three cushions, put tassels at the corners. Bind the edges with gimp; when the

ounge is not in use, place them at the back, leaning against the wall.

A PAIR OF OTTOMANS.—Take two candle or soap boxes lay on some straw or hay; cover with bagging or any coarse cloth; cover again with cotton batting, letting it be thick over the edges and come well down on the sides. Tack on carpeting, furniture chintz, or cloth, which latter may be embroidered with silk or worsted if wished. Finish the seams with gimp or cord.

WINDOW SHADES.—Take a piece of white shirting muslin, or nankeen, measure the length of the window, allow for a hem at the bottom, into which run a piece of lath, or thin strip of wood. Nail a strip of wood across the top of the window just below the framework; on to this tack the upper hem; place a brass or other hook in the center of the framework at the top, to which attach a cord and tassel, which you can make from tidy-cotton if you wish.

A WASHSTAND can be made precisely like the toilet-table, except that the top-board, instead of being covered with chintz, should be planed off and painted, so as to be uninjured by water.

A WARDROBE may be improvised for a chamber which has no closets for dresses, by nailing a board, about sixteen inches wide and five feet long, to the wall, about six feet from the floor. Nail a cleat to the wall, which fill with plenty of hooks or nails for dresses. Surround the board with a curtain, coming to the floor, which will protect dresses from the dust and be better for them than to be folded in trunks or drawers.

AN HOURLASS WORK-TABLE.—Unite two round pieces of wood, about sixteen inches across, by a stout rod thirty inches high. Cover the top piece with chintz, or turkey-red calico; tack around it a curtain, put on plain, but allow three or four inches in the length, for the taking-up caused by tying at the center with a cord and tassel—tack the bottom of the curtain on to the bottom round—tie in the center. Make pockets of the chintz and fasten around the edge of the table, to hold thread, scissors, thimbles, work, etc.

Thus we see, that by the use of some patience and ingenuity, with a small expense, every housekeeper can have "the spare chamber" furnished for company; and many little

articles be manufactured which will enhance the comfort and prettiness of home.

FIREBOARD OF PAPER FLOWERS.—Take a piece of board which fits exactly into the space. Tack over it a cover of green baize, stretching it smoothly. Make out of stiff, green paper a number of leaves, dahlia, rose, tulip, lily, etc., and enough of them to entirely cover the baize. Baste these leaves down, at the stem; curl them at the edges with the scissors, and gum them down on the baize. Do not sew them, except at the stem. Now make large paper flowers, or, if you have them, take artificial flowers, and smooth them over. Place the flowers amid the leaves, using your own taste in the arrangement. Sew the flowers at the stem; or, if you wish to fasten the flowers themselves down, use dissolved gum Arabic.

TO MAKE A RUG.—A very economical rug can be made in the following manner: take coffee-sacks and sew together of the required size, which fasten upon a rough frame of lat-nailed together. Trace a design in the center—for instance a diamond, and a waved or pointed border. Geometrical designs are usually prettier than those miserable, stiff masses called flowers. To work this sacking as if it were canvas, prepare balls of assorted rags sewed together, as for carpets, except that they must be cut evenly and not more than half an inch wide; wind each color in a separate ball. Now take a large hook—you can manufacture one from a piece of wire. Put the strip to be worked underneath, and insert the hook from the upper side, catch the strip below, and draw it up through the foundation about one half an inch, making a loop; put the hook through the next *diagonal* place, and draw up another loop; proceed in this way, following the outline of the center design. Three times around is enough of the outline color; then work the outline of the border, and fill up the margin. Fill up the inside figure with a contrasting color. Next work the corners; and fill up the ground with a dark color. Remove from frame and hem the edges underneath the work. This rug is durable, and can be made quite handsome, with good colors.

COMMON MATS AND RUGS can be made by braiding strips of cloths, and sewing the braid together, round and round, to a circle.

THE CARE OF BEDS is not understood, even by some good housewives. When a bed is freshly made it often smells strong. Constant airing, will, if the feathers are good, and only new, remove the scent.

A bed in constant use should be invariably beaten and shaken up daily, to enable the feathers to renew their elasticity. It should lie, after it is shaken up, for two or three hours, in a well-ventilated room. If the bed is in a room which can not be spared for so long, it should be put out to air two full days of the week.

In airing beds the sun should not shine directly upon them. It is *air*, not *heat*, which they need. We have seen beds lying on a roof where the direct and reflected rays of the sun had full power, and the feathers, without doubt, were *steeping*, and the oil in the quill becoming rancid, so that the bed smells worse after airing than before.

Always air beds in the shade, on cool and windy days.

To have FEATHERS as they ought to be, they should be plucked from the live geese. If scalded, allowed to remain in a damp heap, suddenly dried, and crammed half prepared into a tick, they will never be sweet or lively—at least not the right kind of *lively*.

FEATHERBEDS should be opened every three or four years, the ticks washed, the seams soaped and waxed, and the feathers renovated.

A FEW HINTS.—There is not any thing gained in economy by having very young and inexperienced SERVANTS at low wages; they break, waste, and destroy more than an equivalent for higher wages, setting aside comfort and respectability.

No article in dress tarnishes so readily as BLACK CRAPE TRIMMINGS, and few things injure it more than damp; therefore, to preserve its beauty on bonnets, a lady in nice mourning should, in her evening walks, at all seasons of the year, take as a companion an old parasol to shade her crape.

A PIECE OF OIL-CLOTH (about twenty inches long) is a useful appendage to a common sitting-room. Kept in the closet, it can be available at any time to place jars upon, etc., etc., which are likely to soil your table during the process of dispensing their contents; a wing and duster are harmonious companions to the oil-cloth.

In most families, many members are not fond of **FAT**; servants seldom like it, consequently there is frequently much wasted; to avoid which, take off bits of suet fat from beef-steaks, etc., previous to cooking; they can be used for puddings. With good management, there need not be any waste in any shape or form.

Nothing looks worse than shabby **GLOVES**; and, as they are expensive articles in dress, they require a little management. A good glove will outlast six cheap ones, with care. Do not wear your best gloves to night church—the heat of the gas, etc., gives a moisture to the hands that spoils the gloves; do not wear them in very wet weather; as carrying umbrellas, and drops of rain, spoil them.

We know not of any thing attended with more serious consequences than that of sleeping in **DAMP LINEN**. Persons are frequently assured that they have been at a fire for many hours, but the question is as to what sort of fire, and whether they have been properly turned, so that every part may be exposed to the fire. The fear of creasing the linen, we know, prevents many from unfolding it, so as to be what we consider sufficiently aired; but health is of more importance than appearances; with gentleness there need be no fear of want of neatness.

CHILDREN should not be allowed to ask for the same thing twice. This may be accomplished by parents, teachers, (or whoever may happen to have the management of them,) paying attention to their little wants, if proper, at once, when possible. The children should be instructed to understand that when they are not answered immediately, it is because it is not convenient. Let them learn patience by waiting.

It is unwise to change to **COOLER CLOTHING**, except when you first get up in the morning.

Never ride with your arm or elbow outside any **VEHICLE**.

The man who attempts to alight from a **STEAM-CAR** while in motion is a fool.

In stepping from any wheeled vehicle while in motion, let it be from the rear, and not in front of the wheels; for then, if you fall, the wheels cannot run over you.

Never attempt to cross a road or street in a hurry of a passing vehicle; for if you should stumble or slip,

be RUN OVER. Make up the half-minute lost in waiting until the vehicle has passed, by increased diligence in some other direction.

It is miserable economy to save time by robbing yourself of necessary **SLEEP**.

If you find yourself inclined to wake up at a regular hour in the night and remain awake, you can break up the habit in three days, by getting up as soon as you wake, and not going to sleep again until your usual hour for retiring; or retire two hours later, and rise two hours earlier, for three days in succession, not sleeping a moment in the daytime.

If infants and young children are inclined to be wakeful in the night, or very early in the morning, put them to bed later; and besides, arrange that their day nap shall be in the forenoon.

"**ORDER** is heaven's first law;" regularity is nature's great rule; hence, regularity in eating, sleeping, and exercise, has a very large share in securing a long and healthful life.

If you are caught in a drenching **RAIN**, or fall in the water, by all means keep in motion sufficiently vigorous to prevent the slightest chilly sensation until you reach the house; then change your clothing with great rapidity before a blazing fire, and drink instantly a pint of some hot liquid.

To allow the clothing to dry upon you, unless by keeping up vigorous exercise until thoroughly dried, is suicidal.

Always lay your table neatly, whether you have company, or not.

Be at much pains to keep your **CHILDREN'S FEET** dry and warm. When they run about an open stove or fire-place, always dress them in worsted or woolen clothing if you wish to save them from burns.

In **MENDING** sheets and shirts, put the patches sufficiently large, or in the first washing the thin parts will give way again.

After washing, **OVERLOOK LINEN**, and sew on buttons, hooks, eyes, etc.—remembering that truly a "stitch in time saves nine."

For **VENTILATION**, open your windows at top and bottom. The fresh air rushes in one way and the foul air makes its exit by the other.

In putting away RIBBONS or SILK, wrap or fold them in coarse brown paper, which, as it contains a portion of tar or turpentine, will preserve the color of the article, and prevent white silk from turning yellow. The chloride of lime used in manufacturing white paper renders it improper to keep silks in, as it frequently causes them to spot or to change color.

NEEDLEWORK should be ironed upon clean flannel, and be long enough under the iron to dry it, as it will look ill if laid away damp.

WROUGHT COLLARS, so much worn as to be easily torn by being washed, if they are not badly soiled, may be squeezed out of cold water, rolled in a dry cloth for a few minutes, and then ironed. The same may be done with plain muslins that are only tumbled. Sometimes it is convenient to be able to produce a clean collar in a few minutes.

It is convenient to have a board expressly for IRONING CAPS, collars, cuffs, laces, and other small articles. It should be about two feet long, a foot and a half wide, covered on one side with four or five thicknesses of cotton cloth sewed on tight and perfectly smooth, and covered with white flannel.

CALICOES should not be sprinkled till the morning of the day they are ironed. The colors sometimes run together when they are folded over night, and in very warm weather, the starch in a dress that is sprinkled in the evening will become sour by the next morning. In July and August, dresses that lie folded together two nights, are very liable to become mildewed. Care should be taken that soiled articles are not put aside in a damp state, during the week, for the next wash. Sad accidents have occurred through want of care in this particular.

Attend to mending the clothes of a family at least once a week. SOCKINGS must be attended to, the heels lined or run, and thin places and holes well darned.

In winter, set the handle of your pump high as possible at night. When the weather is most severe, throw a rug or blanket over it, or it will freeze.

Have a heavy stone on the top of your pork, and see that it is kept under the brine. It is a good place to keep fresh meat in the summer, to keep from spoiling. Always have a

plenty of clean DISHWATER, and put it on as soon as the meat is prepared, as an INVARIABLE RULE. No good housekeeper will allow this rule to be broken.

The cracked COCOA is the best, but that which is put up in pound papers is often very good.

SHELLS are apt to be musty. Try a quarter of a pound before buying a quantity.

To SELECT NUTMEGS, prick them with a pin. If they are good, the oil will instantly spread around the puncture.

Keep COFFEE by itself, as its odor affects other articles. Keep tea in a close chest or canister.

ORANGES and LEMONS keep best wrapped close in soft paper, and laid in a drawer of linen.

When a cask of MOLASSES is bought, draw off a few quarts, else the fermentation produced by moving it will burst the cask.

BREAD and CAKE should be kept in a tin box or stone jar.

SALT COD should be kept in a dry place, where the odor of it will not affect the air of the house. The best kind is that which is called Dun, from its peculiar color. Fish-skin for clearing coffee should be washed, dried, cut small, and kept in a box or paper bag.

SOFT SOAP should be kept in a dry place in the cellar, and should not be used till three months old.

CABBAGES should be buried in sand, with the roots upward.

CELERY should also be buried in sand.

TURNIPS and BEETS should be put in a dry part of the cellar. Carrots keep anywhere. Onions keep best spread, and in a cool place, but should not freeze. Parsneps are best buried in a pit in the garden, and not opened till March or April, in cold parts of the country.

SQUASHES should be kept in a dry place, and as cold as may be without freezing.

APPLES should remain out of doors in barrels till the weather becomes too cold. They should not be headed up immediately after being gathered, as a moisture accumulates upon them which causes them to decay. When brought in, set them in a back room, until the weather requires their being put into the cellar. A linen cloth laid over them will keep them from frost till very cold weather. Many good

housekeepers prefer not to have apples headed up at all. There is an advantage in being able to pick them over several times in the course of a winter, as one defective apple injures all its neighbors. If they are moist, wipe them.

HERBS should be gathered when just beginning to blossom; as they are then in their perfection. Medicinal herbs should be dried, put up in paper bags, and labeled. Those used in cooking should be pounded, sifted, and put into labeled boxes or bottles. Herbs retain their virtue best, to be dried by artificial heat. The warmth of an oven a few hours after the bread is drawn, is sufficient.

Inspect every part of your house often, and let every place be neatly kept. Habits of order in housekeeping save a great deal of time and trouble, and the most thorough way of doing every thing, is the most economical of labor and money, in the end.

BUTTER that is made in September and October is best for winter use. Lard should be hard and white, and that which is taken from a hog not over a year old is best.

Rich CHEESE feels soft under the pressure of the finger. That which is very strong is neither good nor healthy. To keep one that is cut, tie it up in a bag that will not admit flies, and hang it in a cool, dry place. If mold appears on it, wipe it off with a dry cloth.

FLOUR and MEAL of all kinds should be kept in a cool, dry place.

The best RICE is large, and has a clear, fresh look. Old rice sometimes has little black insects inside the kernels.

The small WHITE SAGO, called pearl sago, is the best. The large brown kind has an earthy taste. These articles, and tapioca, ground rice, etc., should be kept covered.

TO TAKE RUST OUT OF STEEL.—Cover it with salad oil well rubbed in it, and in forty-eight hours use unslaked lime, finely powdered, and rub till the rust disappears.

TO MEND BROKEN GLASS.—An excellent cement for uniting broken glass may be made by dissolving in a pipkin over the fire—taking special care that it does not boil over—one ounce of isinglass in two wineglasses of spirits of wine. This will be a transparent glue.

TO PRESERVE PICTURE-FRAMES FROM FLIES.—Boil three

or four young onions in a pint of water; then, with a gilding brush, wash over with the liquid. It will do no injury to the gilded frames.

SILVER AND PLATED WARE should be washed with a sponge and warm soapsuds every day after using, and wiped dry with a clean towel.

CHINA TEAPOTS are the safest, and, in many respects, the most pleasant. Wedgwood ware is very apt, after a time, to acquire a disagreeable taste.

JAPANNED URNS, WAITERS, etc., should be cleaned with a sponge and cold water, finishing with a soft dry cloth.

TO PRESERVE STEEL KNIVES FROM RUST.—Never wrap them in woolen cloths. When they are not to be used for some time, have them made bright, and perfectly dry; then take a soft rag, and rub each blade with dry wood-ashes. Wrap them closely in thick brown paper and lay them in a drawer or dry closet.

TO PREVENT IVORY KNIFE-HANDLES FROM BEING CRACKED.—Never let knife-blades stand in hot water, as is sometimes done to make them wash easily. The heat expands the steel which runs up into the handle a very little, and this cracks the ivory. Knife-handles should never lie in water. A handsome knife, or one used for cooking, is soon spoiled in this way.

TO SEASON NEW GLASSWARE.—Put dishes, tumblers, and other glass articles into a kettle; cover them entirely with cold water, and put the kettle where it will soon boil. When it has boiled a few minutes, set it aside, covered close. When the water is cold, take out the glass.

Treat new earthenware in the same way. When potter's ware is boiled, a handful or two of bran should be thrown into the water, and the glazing will never be injured by acids or salt.

Cast-iron stoves, and ironware, should be heated gradually the first time they are used.

A PERMANENT CEMENT FOR GLASS, CHINA, AND WOOD.—Steep Russian isinglass twenty-four hours in white brandy, gently boil and stir the mixture until it is well compounded, and a drop of it, cooled, will become a very thick jelly; then strain it through a linen cloth, and cork it up closely. A

gentle heat will dissolve it into a colorless fluid. Broken dishes united with it, will break elsewhere, rather than separate in the old fracture. To apply it, rub the edges, place them together, and hold them two or three minutes.

TO KILL COCKROACHES AND BEETLES.—Strew the roots of black hellebore, at night, in the places infested by these vermin, and they will be found in the morning dead, or dying. Black hellebore grows in marshy grounds, and may be had at the herb shops.

TO DRIVE AWAY ANTS.—The little red ants will leave closets where sea-sand is sprinkled, or where oyster shells are laid.

Scatter sprigs of wormwood in places infested with black ants.

TO KILL MOTHS.—Take furs or pillows infested with moths, and put them into a brick oven which has just been used for baking. Let them remain over night, and the next day beat them well in the open air.

SCENT-BAGS FOR BUREAU DRAWERS.—Take of cloves, caraway seeds, nutmeg, mace, cinnamon, and Tonquin beans, of each one ounce; then add as much Florentine orris-root as will equal the other ingredients put together. Grind the whole well to powder, and then put it in little bags, among your clothes, etc.

ANOTHER.—Take of the spices as above, but in place of the orris-root, add fresh rose-leaves, from half a pound to a pound.

WINTER DESSERTS.—If properly gathered and packed, there is no reason why good, sound eating-apples should not be had all through the winter, forming, with a side dish of nuts and raisins, an easily improvised dessert, which is hailed as a "blessing to housekeepers" in sudden emergencies. One pudding or pie, with the apples, nuts, etc., followed by a small cup of excellent coffee, is sufficient for all ordinary occasions. A glass of cut flowers and foliage in the center adds greatly to the enjoyment of the guests, if ever so simply arranged. As to the prevalent decay of winter-packed apples, when put down at home, our readers must remember the old distich:

"Forget it not,
Fruit bruised will rot;
Light ladder and long
Doth the least wrong.
Go gather with skill,
And gather that will."

SELECTION OF PAPER HANGINGS.—Our housekeeping readers can not fail to be interested in the following simple rules, on which the cheerfulness of home so much depends.

According to the taste or judgment with which the pattern is chosen, so will the appearance of the room, when prepared, be agreeable or displeasing. Large patterns should, of course be only used in large rooms. Dark-tinted papers are most suitable for light rooms, and light papers for dark rooms. Many a dingy or gloomy apartment may be made to wear a cheerful aspect by attention to this particular. Stripes, whether on a lady's dress, or on the walls of a room, always give the effect of light; consequently a low room is improved by being hung with a striped paper. The effect is produced by a wavy stripe as well as a straight one, and, as curved lines are the most graceful, they should generally be preferred. Any pattern with lines crossed so as to form a square, is unsuitable for a low room; but with the lines made sloping or diagonal, there is not the same objection. A diamond trellis pattern, with a small plant creeping over it, looks well in a small summer parlor. For a common sitting-room, a small geometrical pattern is very suitable; being well covered, it does not show accidental stains or bruises, and, in the constant repetition of the design, there is no one object to attract the eye more than another. These are sometimes called Elizabethan patterns; they are much used for staircases, halls, and passages, but they are not to be chosen at random. According to the height and dimensions of the passage or staircase, such should be the pattern. A large pattern on a narrow staircase, and in a passage not more than eight feet in height, has a very heavy and disagreeable effect. A light gray, or yellow marble, divided into blocks by thin lines, and varnished, will be found suitable for most passages, if care be taken to adapt the size of the blocks to the place where they are to appear. A size that would look well in a hall twenty feet wide, would be altogether too large in one of only four or six feet. Many persons must have noticed, in their visits of business or pleasure, that some houses present a cheerful aspect as soon as the door is opened, while others look so dull that they make one low-spirited upon entering them. The difference is caused by the good or bad taste with which they have been papered and painted.

A safe rule with regard to paper-hangings, is to choose nothing that looks extravagant or unnatural. Regard should be had to the uses of an apartment; a drawing-room should be light and cheerful; a parlor should look warm and comfortable without being gloomy; bedroom papers should be cool and quiet, and generally of a small pattern, and of such colors as harmonize with bed-furniture and other fittings. It is worthwhile to consider the sort of pictures to be hung on a wall, gilt frames show best on a dark ground, and dark frames on a light ground; taking care, however, to avoid violent contrasts. Heavy borders are seldom used now; they make a room low, without being ornamental.

THE NURSERY.—To the neglect, or unfaithful performance of the duties of this department, almost all the difficulties which occur in the after training of children—their habits of fretfulness, of deception, of irregularity and unneatness, their rude manners, and even the frequently recurring disorders of their physical condition—are mainly to be attributed. Begin right in the nursery, and the difficulties of all your future course will be greatly diminished.

Be at home in the nursery yourself. Do not leave that department to the entire care of servants, however faithful they may be. Have it understood that you belong there, and that nothing can be done without your knowledge and supervision, and that no mistakes made by others can escape your notice.

Give your heart to the nursery. Do not allow yourself to attend to it as a duty only. Let it be one of the sunniest places about home. Make it so by your cheerful participation in all its cares, and your genial interest in all its pleasures. Try, as much as possible, to have no other cares to disturb your thoughts when you go there, and no other pleasure that is drawing you away. You can not possibly have any thing to do so important as the training of your children. Let them see that you think so. Let them feel and know that you have no pleasure greater than that of making them happy—not pleasing them, merely, and that for a few moments—but teaching them how to be happy. For this end, “let patience have her perfect work.” Leave your work, or your reading, or any thing else that may chance to occupy you, and leave it cheerfully, to prevent a disagreement, to correct a mistake, to soothe

a sorrow, to give a new impulse to a pastime growing dull, and, in fine, to do any thing that may tend to brush away a cloud that may seem to be rising, or restore a calm after it has risen. Have a system, and abide by it. Do not give way to petulance, or let things pass to avoid a momentary self-denial. Firm you must be; but add gentleness to firmness, lest it grow into severity.

Above all, remember that, "if any lack wisdom"—and what young mother does not, at times, feel wholly discouraged?—"let her ask of God, who giveth to all liberally."

ESCAPING FROM FIRE.—Human life has often been thrown away from persons not taking the precaution to accustom their minds to dwell at times on the proper method of acting in emergencies. From want of this, many rush into the very jaws of death, when a single moment's calm reflection would have pointed out a certain and easy means of escape. It is the more necessary to fix in the mind a general course of action in case of being in a house while it is on fire, since the most dangerous conflagrations occur at dead of night; and at the moment of being aroused from a sound sleep, the brain is apt to become too confused to direct the bodily movements with any kind of appropriateness, without some previous preparation in the manner contained herein. The London Fire Department suggests, in case premises are on fire:

1. Be careful to acquaint yourself with the best means of exit from the house, both at the top and bottom.

2. On the first alarm, reflect before you act. If in bed at the time, wrap yourself in a blanket or bedside carpet. Open no more doors than are absolutely necessary, and shut every door after you.

3. There is always from eight to twelve inches of pure air close to the ground; if you can not, therefore, walk upright through the smoke, drop on your hands and knees, and thus progress. A wetted silk handkerchief, a piece of flannel, or a worsted stocking, drawn over the face, permits breathing, and, to a great extent, excludes the smoke.

4. If you can neither make your way upward nor downward, get into a front room; if there is a family see that they are all collected here, and keep the door closed as much as

possible, for remember that smoke always follows a draught, and fire always rushes after smoke.

5. On no account throw yourself, or allow others to throw themselves, from the window. If no assistance is at hand and you are in extremity, tie the sheets together, having fastened one side to some heavy piece of furniture, and let down the women and children one by one, by tying the end of the line of sheets around the waist, and lowering them through the window that is over the door, rather than the one that is over the area. You can easily let yourself down after the helpless are saved.

6. If a woman's clothes catch fire, let her instantly roll herself over and over on the ground. If a man be present, let him throw her down and do the like, and then wrap her up in a rug, or coat, or the first woolen thing that is at hand.

Of the preceding suggestions, there are two which can not be too deeply engraven on the mind, that the air is comparatively pure within a foot of the floor, and that any wetted silk or woolen texture thrown over the face excludes smoke to a great extent; it is often the case that the sleeper is awakened by the suffocating effects of the smoke, and the very first effort should be to get rid of it, so as to give time to compose the mind, and make some muscular effort to escape.

ACCIDENTS FROM BURNING.—In case any portion of the body is burned, it can not be too strongly impressed on the mind that putting the burned part under water, or milk, or other bland fluid, gives instantaneous and perfect relief from all pain whatever; and there it should remain until the burn can be covered perfectly with half an inch or more of common wheaten flour, put on with a dredging-box, or in any other way, and allowed to remain until a cure is effected, when the dry, caked flour will fall off, or can be softened with water, disclosing a beautiful, new, and healthful skin, in all cases where the burns have been superficial. But in any case of burn, the first effort should be to compose the mind, by instantaneously removing bodily pain, which is done as above named; the philosophy of it being, that the fluid, whether water, milk, oil, etc., excludes the air from the wound; the flour does the same thing; and it is rare indeed, that water and flour are not instantaneously to be had in all habitable localities.

HOW TO SERVE DINNER.—This is one of the most difficult duties to the young housekeeper; and so important do we consider it, that we have added a few illustrations, to aid us in our attempts to describe the manner of laying the table, and serving the various dishes.* Of course, more or less simplicity of style will depend upon the circumstances of the hostess; but the plainest style may be embellished by good taste, inexpensive ornaments, and a knowledge of what dishes best support one another, and in what order they should appear.

It saves much time to place on the cloth at once for each guest a large and small knife and fork, a dessert spoon, and what is now quite common, a fish knife, either silver or plated; add to these a tumbler, and wineglass if wine is used, with a napkin. Mustard, pepper and salt should be easily accessible, and castors with the usual condiments and sauces, be on the table.

There is scarcely any domestic accomplishment more graceful in the mistress of a family than that of being able calmly and quietly to serve out the viands placed before her. Generally supported at a dinner-party by a guest of whose knowledge of the art she is ignorant, the well-practiced hostess is independent and free from all anxiety, knowing her own power to distribute round the table both poultry and game, as the case may require. It is at her end of the table that, in a general way, poultry finds its place. To her husband is intrusted the carving of the joint, the *pièce de resistance*, that joint which all who sit down to table with sharpened appetites are sure to keep in constant requisition, till the cravings of nature are satisfied. It is, therefore, the more necessary that an early knowledge of the art of serving poultry should be acquired by girls along with their other "fine arts" of house-keeping.

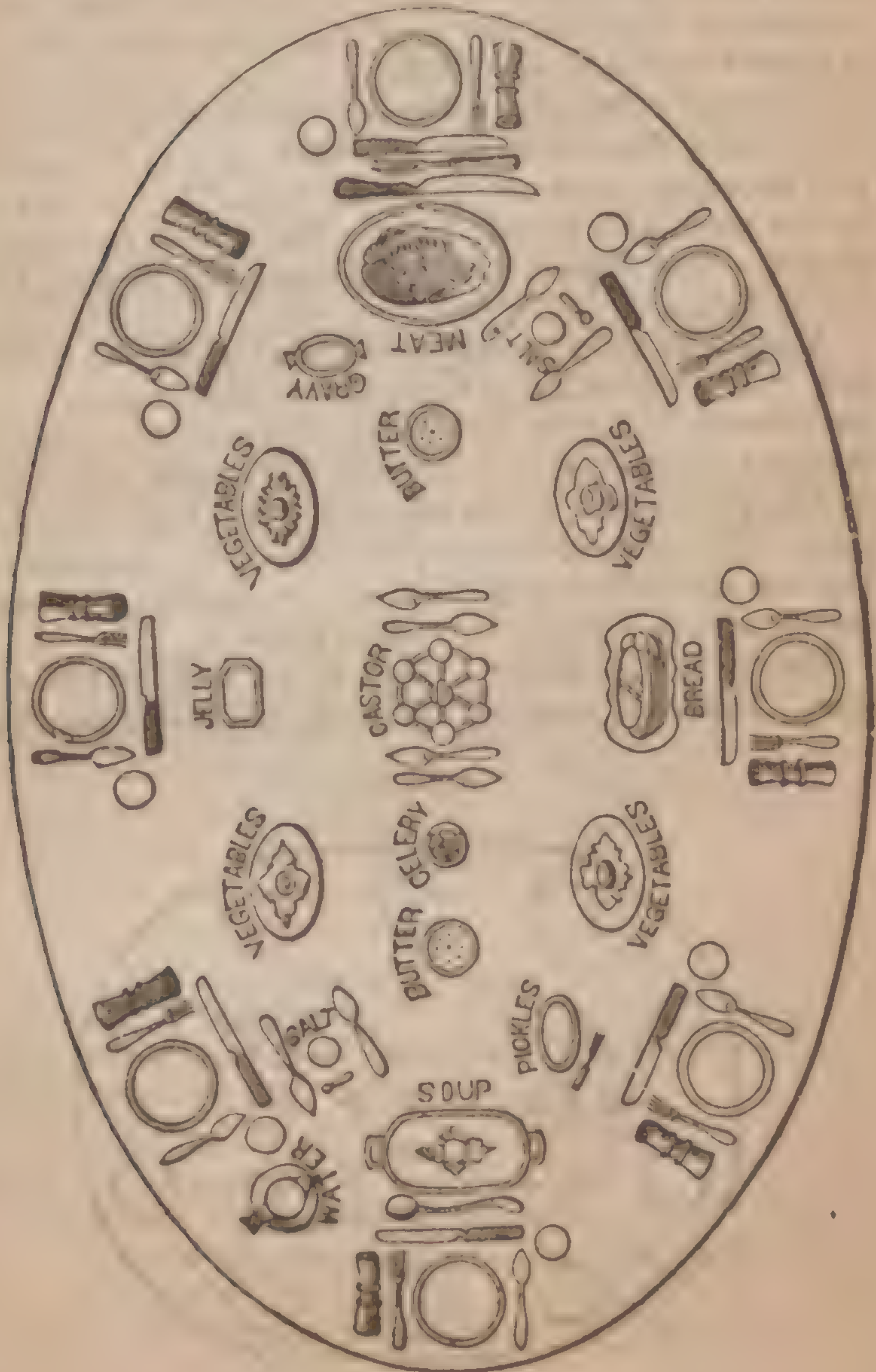
In helping vegetables, do not plunge the spoon down to the bottom of the dish, in case they should not have been perfectly well drained, and the water should have settled there.

In the following directions for the table there is nothing beyond the means of most families who live "comfortably," unless it may be the amount of help required to serve the different

* For the rules of *etiquette* which should prevail at the dinner-table, in serving and as guest, see BEADLE'S DINNER ETIQUETTE.

courses properly. In towns extra help can usually be procured; in the country, the dinner may be served with less formality, and yet with strict attention to the prevailing rules.

METHOD OF SETTING OUT A TABLE IN AMERICA.



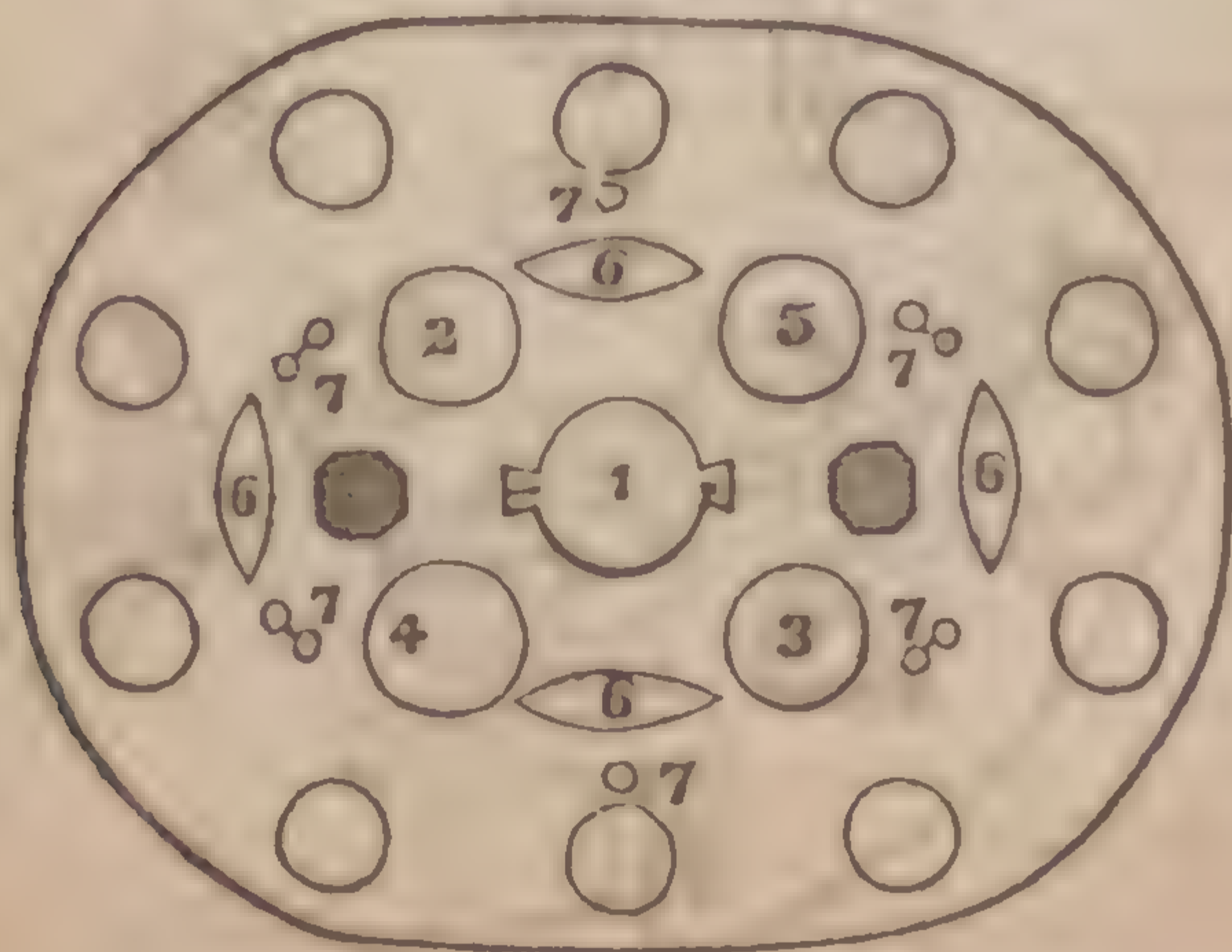
A *course* is the number of dishes which are served on the table at one time. A repast of *one course* comprises all that is served between the soup (if there be any) and the dessert—such a meal as is served at a picnic or at a supper in the midst of a ball. Such a repast as this, having usually a number of dishes totally varying from each other, and all served together is called, in Paris, an *Ambigu*, or ambiguous meal. Breakfast is usually a meal of one course.

In a meal of *two courses*, the head and side dishes are served at the same time—that is the favorite style in the country—and the empty plates and dishes are replaced, at various times, by hot plates and refilled dishes. The second service is the dessert. This dessert, sometimes composed of fruit, follows the breakfast.

A repast of *three courses* is composed—first, the *entrées*, or first dishes, consisting of soup, the accompaniment of soup, the side dishes, and the kickshaws. The accompaniment consists of the meat boiled in the soup. The side dishes consist of less solid meats, livers, fish, and kidneys, all served with sauce. The kickshaws are of two kinds, hot and cold—oysters, raw and cooked, anchovies, shrimps, sardines, horse-radish, butter, rolls, and pickles of various kinds.

The cut (Fig. 1) shows a table set for eight or twelve persons. The table being set, the guests are seated before all is

Fig. 1.



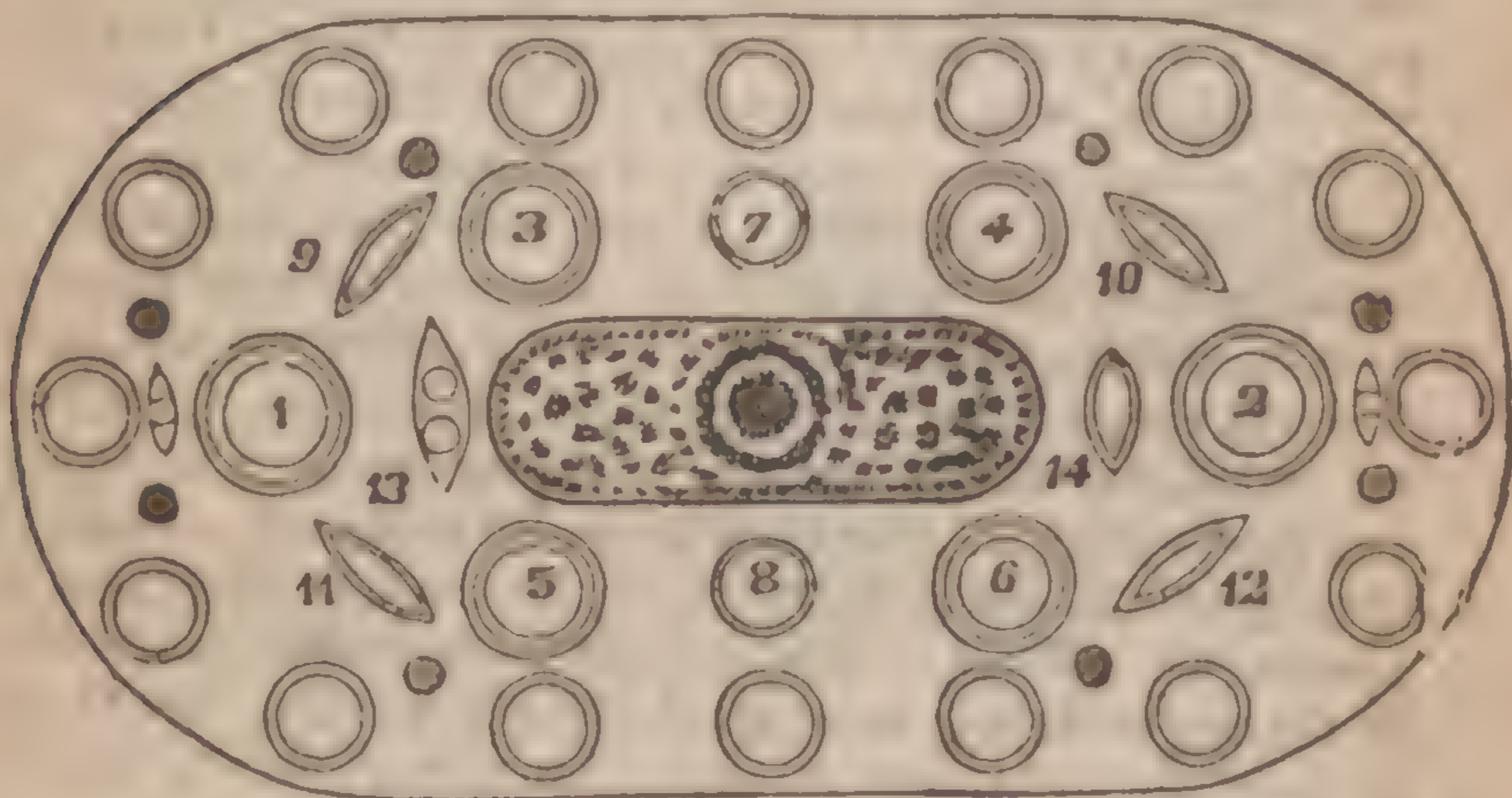
placed upon the table, to prevent the hot dishes cooling. The dish in the middle of the table is the soup; and, as soon as all are helped, it is removed, and the meat boiled in it, decorated with parsley, takes its place. The kickshaws, or trifles, are handed to the guests between the soup and the meats, and they should be adjusted to lighten the appetite. Four side dishes and four kickshaws, numbered, in the cut, the side dishes 2, 3, 4, 5, and the kickshaws 6, are plenty when there are but eight or twelve people. These dishes should be arranged with taste, making the colors of the sauce or the leaves of green harmonize or contrast, thus: No. 1 is the beef from the soup; 2 is a dish of minced meat, trimmed with leaves of parsley; 3 is a stewed hare, or a hash of game; 4 is stewed veal, trimmed with sorrel leaves; 5 is a fricassee of chicken, or a sole cooked with tomatoes; 6 are horse-radish, anchovies, butter, olives, or gherkins; 7 are salt-cellars, pepper-boxes, bread-baskets, and vinegar-cruet. Hot plates should stand before the different dishes, to be ready for changing, and before the cold dishes a pile of plates should also stand, for symmetry, but should not be heated. For four or six persons, only two side dishes and four kickshaws are necessary. Place the soup-meat and other meats on a line, and at the sides the pickles, etc. When twenty or thirty persons dine, a repetition of the meats should be avoided, though the little dishes may be doubled. The same rules we have given apply to the first course for a large or small number of people.

Formerly, it was the fashion to set a table called *dormant*, or *surtout* table. This table was fully set, yet had upon it fewer dishes. It was economical, as this *surtout* consisted of a back of a mirror surrounded by a railing of brass, silvered, or gilt. It was set on at the first course, and covered with little porcelain figures, ornaments in pasteboard, and dainties for dessert. The economy is apparent, because it was an expense made but once.

In the country, a table may be superbly decorated, at a trifling expense, in the following way: Let the carpenter make a foundation of wood, proportioned to the size and shape of the table and the space you wish to fill. This wood, arched at the ends, should be supported on little feet, like those of the pedestal of a clock. Cover this about three inches deep

with clay or potter's earth, covered again with moss and gravel, laid out in walks. Plant in this boughs of green bushes, and all the flowers that can be filled in. Nothing is prettier, in the center of a table, than this little parterre. Thus, if there are sixteen people at the table, there should be soup, roast and dessert. Four side dishes, on so large a table, would make it look mean and empty; but with this ornament, or *dormant*: it looks richly filled. Variety may be made, by adding rock-vases, and columns to the parterre; vases of flowers, at the corners of the table, may also be added. The cut (Fig. 2)

Fig. 2.

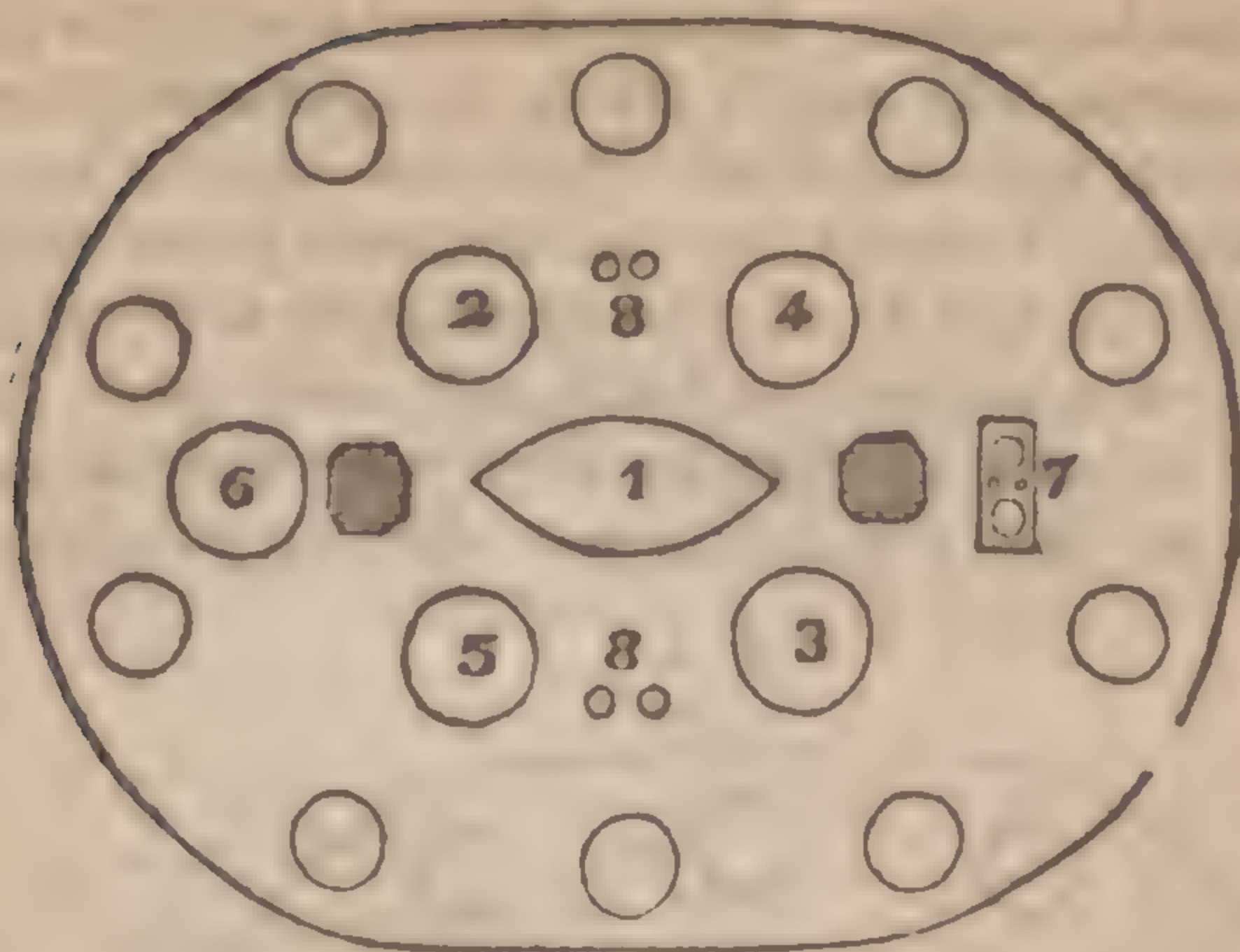


shows the arrangement of the table for sixteen persons. The *dormant* is the center-piece; Nos. 1 and 2 are the soup, and afterward, the dish of meat from the soup at one end, and boiled fish at the other; 3, 4, 5, 6, 7, and 8 are the side dishes; 9, 10, 11, and 12, the kickshaws; 13 and 14, sauces and the castors.

The second course.—It consists of roast meats, side dishes, hot and cold, and salads. The side dishes are light consisting of fish, pastry, vegetables, fried dishes, eggs, creams, and sweet preparations. Wine is served with this course. The roast meat is served first, then the vegetables, fried dishes, and lastly the sweetmeats. The salad should be given with the roast meat; it should be placed fresh upon the table, then removed and dressed by a waiter.

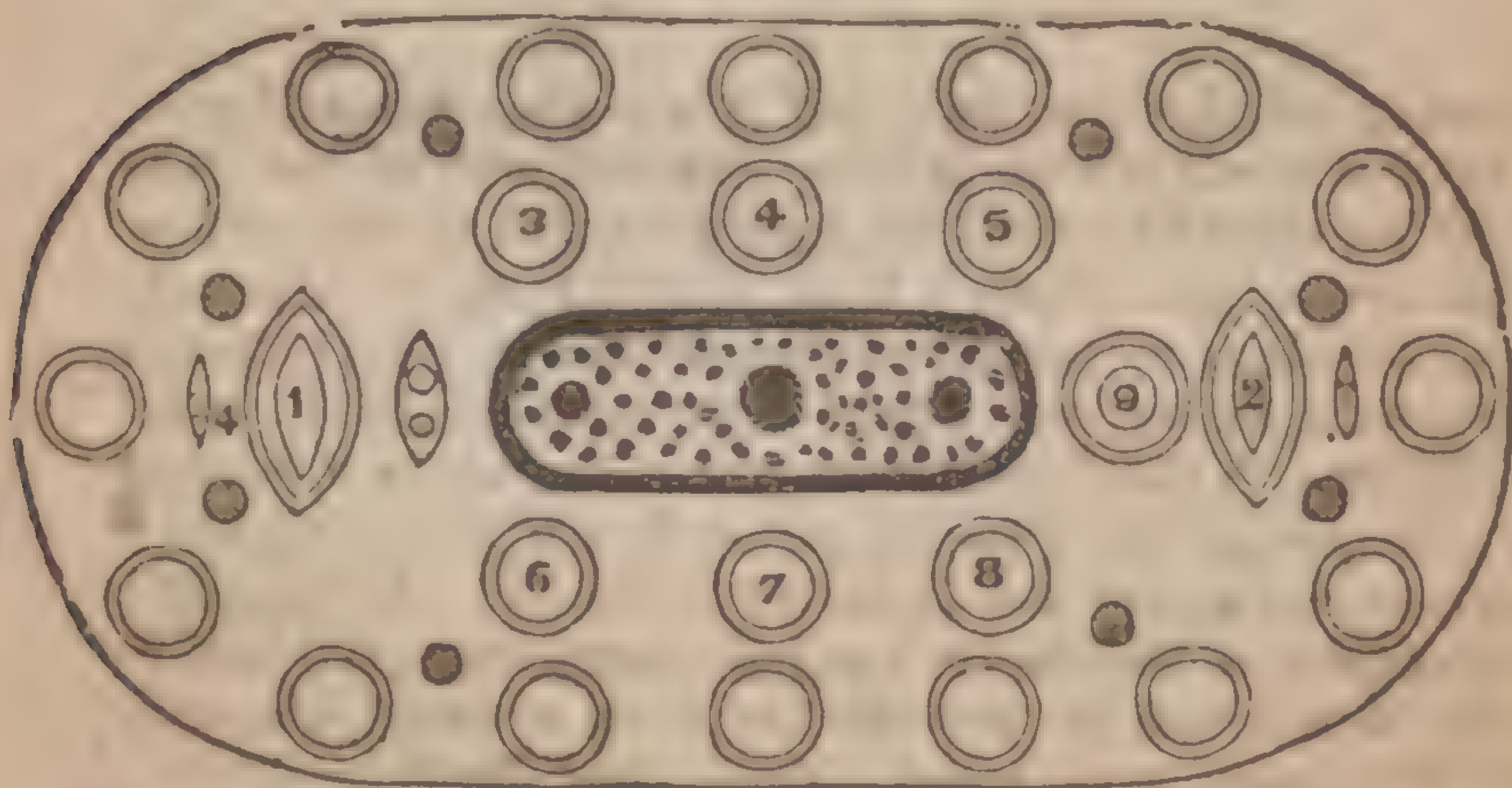
In the following cut (Fig. 3) there are four side dishes. No.

Fig. 8.



1 is the roast meat; 2 is poultry, or any other game, roasted; 3 is a lobster salad; 4, vegetables in season; 5, artichokes fried, or a jelly, or some dish dressed with cream; 6 is salad; 7, the castors. If there are sixteen or more persons, there should be two kinds of meat, at the end of the *dormant*, as represented in Fig. 4. Nos. 1 and 2 are the roast meats—one

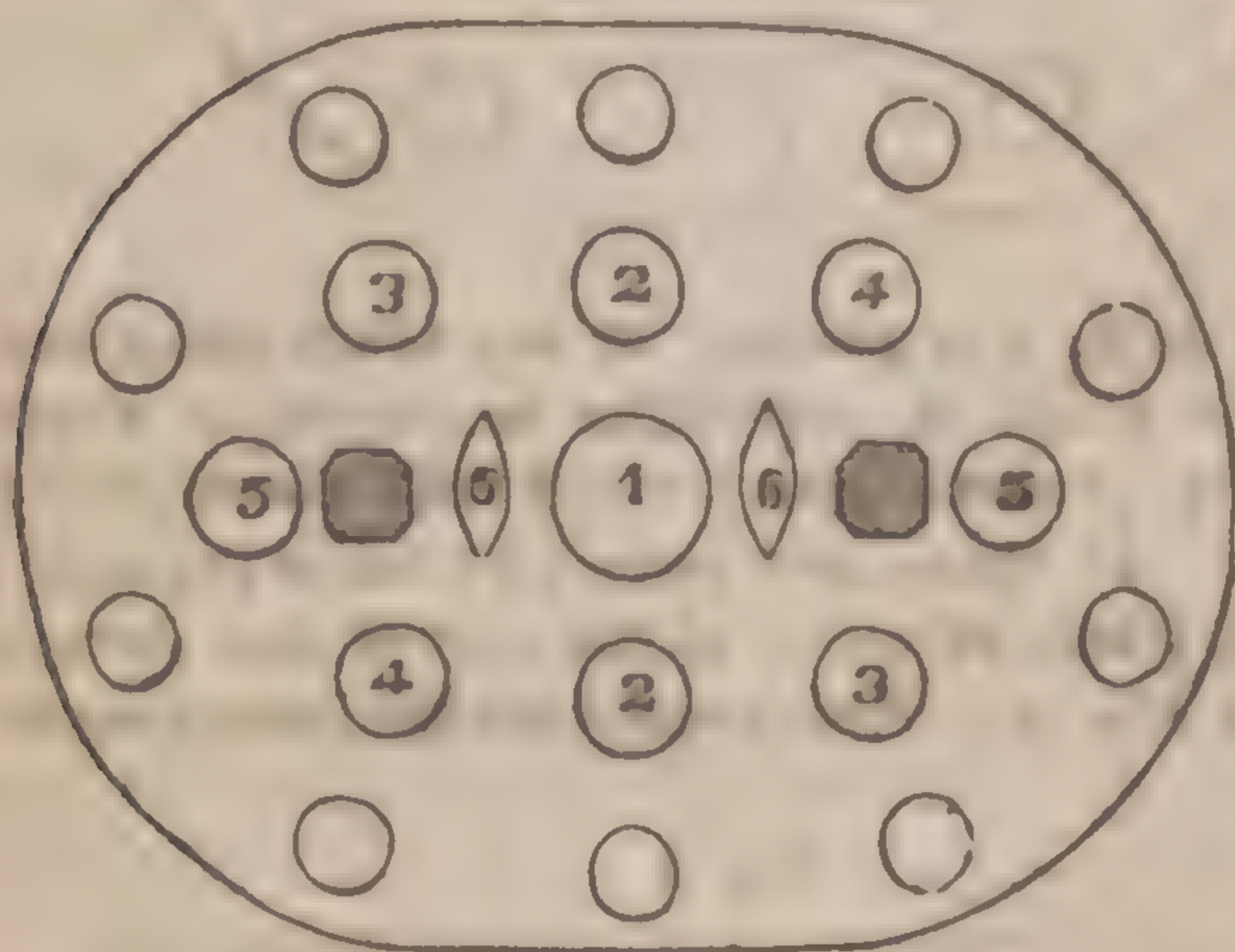
Fig. 4.



should be beef, mutton, or veal; No. 2 may be game or baked fish—3, 4, 5, 6, 7, and 8 are side dishes; 9 is salad, and the castors stand opposite.

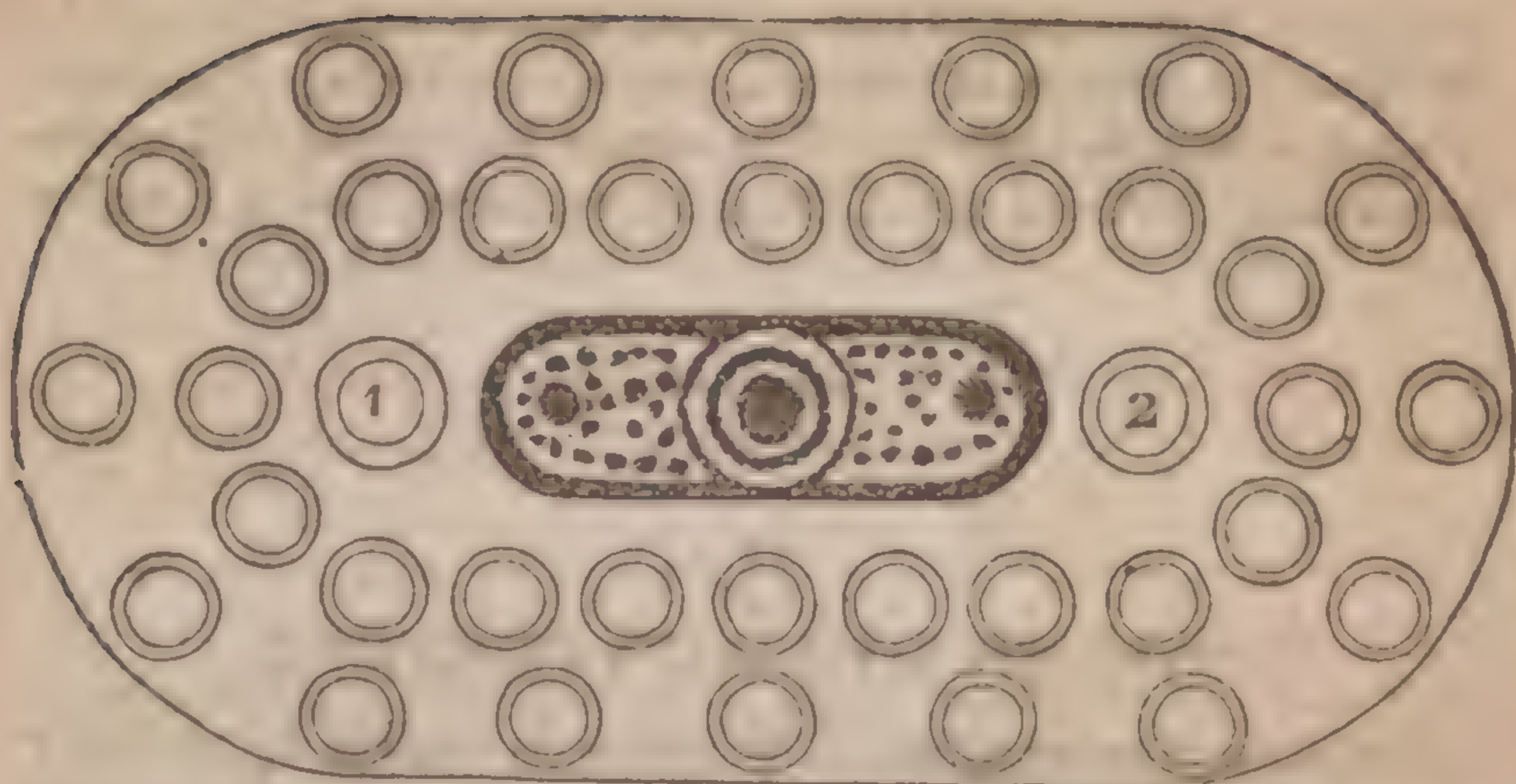
The *third course* consists of dainty sweets and delicate wines, with fruit in season. Remove from the table the dishes, plates, silver knives, and salad; leave the pitchers of water, clean wineglasses, and tumblers. Brush the crumbs up, with a crumb-brush, into a waiter, and set on small plates and saucers, smaller knives and forks than those used at dinner, and dessert-spoons—a plate, saucer, knife, fork, and spoon before each person. A table for eight or twelve persons is set as shown in Fig. 5. No. 1 is the largest dish—a pie, Chantilly,

Fig. 5.



cheese, or pudding; at each end (2) are glass dishes of preserved fruits—all should be richly trimmed with flowers, and repetitions should be avoided; 3 are fresh fruit or nuts; 4 are frozen creams and pastry; 5 are stewed fruits or brandied fruits; 6 are little sweetcakes, candies, or crackers. The table for sixteen, with a *dormant*, is served on the same principle. Nos 1 and 2 (Fig. 6) the largest dishes, and the others in the order we have given. The cheese is served first, then the crackers, then the pastry, and the preserved fruits last. If the puddings, pastry, or biscuits are hot, have hot plates piled before them. It is better to have the biscuit or crackers on a side table, and hand them round. Cream and finely powdered sugar should be placed at intervals on the table. The dessert and wines should not be removed until all have left the table. When all have finished, the mistress gives the signal to withdraw.

Fig. 6.



It is important, in all the courses, for the symmetry of the table to be preserved by having fresh dishes ready to replace those emptied at the beginning or in the middle of the course.

After dinner, the guests go to the parlor, where coffee is handed round in cups, with hot and cold cream and sugar on the waiter. Generally, the mistress of the house seats herself at the table, pours out the coffee, and calls upon her gentleman guests to hand it round. To those who do not take coffee, cordials are offered. An hour after coffee, the servants bring into the parlor, and offer to each guest, *cau sucre*, small glasses of water sweetened with loaf-sugar, which have stood long enough to dissolve the sugar.

A COLLATION for evening parties, balls, picnics, etc., is much more easily managed than a dinner. It is usual to trust the chief ornamental pieces to the confectioner. In the country, a profusion of flowers, tastefully arranged, may take the place of those marvels of sweetness to which confectioners are prone. The viands consist of delicate sandwiches, cold fowls and hams, chicken-salad, jellies, pickled oysters, all manner of cakes, sweetmeats and confections, including iced-creams, fruits, bonbons, etc.—with hot tea and coffee, and wines or lemonade. All these things, except the beverages, can be arranged upon the table at the same time, the largest ornamental piece being in the center, with smaller supports midway on either side. If turkeys or fowls are present, they should be boned, so as to carve without trouble, and handsomely garnished; the cold

ham should be well trimmed with the usual garnishes. A full supply of dessert plates and saucers, spoons and forks, should be placed in groups, at intervals around the table. The sandwiches, salads and meats will be served first; cake and sweetmeats and bonbons next, followed by fruits, ices and coffee.

II.

HOW TO DYE AND CLEANSE.

GENERAL DIRECTIONS.—The materials should be perfectly clean: soap should be all rinsed out in soft water; the article should be entirely wetted, or it will spot; *light* colors should be steeped in brass, tin, or earthen; and if set at all, should be set with alum. Dark colors should be boiled in iron, and set with copperas. Too much copperas rots the thread.

SCARLET—No. 1.—Take soft water sufficient to cover the cloth that you wish to color, bring it to a boiling in a brass or copper kettle; then add one ounce and a half of cream of tartar for every pound of cloth; now boil a minute or two, and then add two ounces of powdered lac and three ounces madder compound; the lac and compound must be previously mixed in a glass or earthen bowl; boil five minutes; now wet the cloth in warm water and wring it, and put in the dye, boil the whole an hour; take out the goods and rinse in clear cold water.

No. 2.—Dip the cloth in a solution of alkaline or metallic salt, then in a cochineal dye, and let it remain some time, when it will come out perfectly colored.

CRIMSON.—One ounce cream tartar, two of alum, one of cochineal—two drachms sal-ammoniac, four of pearlsh or soda, six ounces wheat bran. Take a brass kettle with four gallons of soft water—when scalded, put in the cream-tartar and alum—let it boil—put in the cloth, and stir occasionally for an hour; take out the cloth, rinse in cool water, and an it; empty the kettle and put in as much water as before; add the bran tied in a bag, take off the scum which rises while it

beets: take out the bag, add the cochineal, boil, put in the cloth, stir for an hour, rinse in cold water; then empty the water, put in as much of clean as before, warm, add the sal-ammoniac, put in the cloth, stir five minutes, then drain; now add the pearlash and mix it, again put in the cloth, stir for ten minutes, take out, air, rinse—the color will be permanent and beautiful.

PINK.—For every three pounds of goods, take three and a half quarts of water, or enough to cover the articles you wish to color. Take two ounces of cochineal, and a half an ounce of cream tartar, steep the cochineal in warm water two hours, or until the strength is entirely extracted, and add the cream tartar; then wash the cloth in clean water, wring it out and put it in the dye; bring it to a scalding heat; let it remain a few moments and it will be finished. If a light color is wanted use less cochineal—if a dark, more—the shade depending on the quantity of cochineal used.

No. 2.—Balm flowers, steeped in water, color a pretty rose.

No. 3.—Make a solution of the carmine in a carmine saucer, and set it with alum.

MADDER RED.—Excellent for carpet-yarn, woolens, etc.: Take one pound of madder to two pounds of goods; soak the madder in a brass or copper kettle over night, in warm water enough to cover the goods you wish to color; next morning put in two ounces of madder compound for every pound of madder you have soaked; then wet your yarn, or cloth in clean water and wring out; afterward put in the dye; now place the kettle over the fire and bring it to a scalding heat, which will take about half an hour if a light color is wanted, and longer if a dark one; the color depending upon the time it remains in the dye. When the color is made, rinse the goods immediately in cold water and it will then be finished.

PURPLE.—You can color different shades of purple according to the strength of your decoction. Soak logwood in soft water, brought to a boil with half the quantity of alum. This will color gloves, silks, feathers, etc., very richly. To color gloves, put on the wash with a sponge; if not deep enough the first time, renew the process. When dry, brush off, and work over with the beaten white of an egg. The purple paper

that we get off loaf-sugar will dye a beautiful purple or lilac. Boil it in vinegar.

LILAC.—Take a pinch of archil, put some boiling hot water in it, add a very little lump of pearlash—shades may be altered by adding common salt, or wine.

PURPLE SLATE.—One paper of ink-powder, one quart of vinegar, sufficient water to well wet the articles—do in brass.

COMMON SLATE.—Tea-grounds boiled in iron and set with copperas, will make a good slate color.

BLUE.—Dip in a strong solution of sulphate of indigo, or chemical blue; set with alum. The best way is to boil the articles in strong alum-water before dipping them. To color wool blue, boil it in a decoction of logwood, and sulphate or acetate of copper.

SKY-BLUE.—Use the blue composition; it may be had at drug-stores. If the articles are not white, the colors should be discharged with soap, or a strong tartaric-acid water, and rinsed.

YELLOW.—Wash your goods in soap and water, rinse in warm water; dissolve half an ounce of alum in boiling water; when at hand heat, put in your goods, which let remain two hours. Boil a sufficient quantity of wild cherry bark, and dip the liquor out in a pan. Take your goods from the alum water and put in the dye, stir for an hour, and they will come out the color required.

No. 2.—Use peach-leaves, and set with alum. Boil up the peach-leaves in water, boil the articles in alum-water, dip them in the decoction.

No. 3.—Fustic, boiled in water, makes a strong, bright dye. Saffron, barberry-bush, the outside skin of onions, will color tolerably well. Set all with alum.

ORANGE.—One ounce of anatto, two pearlash; put the anatto in a bag, soak in two and a half gallons water, add to this an ounce of pearlash and boil an hour. Wet your goods in hot water, drain, put in the dye, stir an hour, dry and rinse.

NANKEEN.—A pailful of ley, with a bit of copperas, half as big as a hen's egg, boiled in it, produces a color which will not fade.

No. 2.—Take a quantity of birch-bark, boil in copper or brass, and set with alum, and you have a bright nankeen.

GREEN.—Have your cloth as free as possible from the old color, clean, and rinsed; and, in the first place, color it deep yellow. Fustic boiled in soft water makes the strongest and brightest yellow dye, but saffron, barberry-bush, peach-leaves, or onion skins, will answer pretty well. Next take a bowlful of strong yellow dye, and pour in a great spoonful or more of the blue composition. Stir it up well with a clean stick, and dip the articles you have already colored yellow into it, and they will take a lively grass green. This is a good plan for old bombazet curtains, dessert cloths, old flannel for desk coverings, etc.

No. 2.—For cotton goods: One pound of fustic, two ounces of logwood and one ounce of blue vitriol, will color four or five pounds of goods. Boil the logwood and fustic until the strength is out, then add the vitriol, mix well, and put in the goods; stir ten or fifteen minutes, then wring them out and scour in strong soap suds.

No. 3.—Dip in any kind of yellow dye, and then in blue. For ribbons, etc., take one ounce blue composition, half a cup decoction of green tea, a pint of water, a piece of alum as big as an egg, mix together; wet your silk in suds, dip in the dye, then hang out to dry.

BROWN.—Boil green walnut peels in water; this is excellent for woolens.

CINNAMON COLOR.—For twenty-four yards of woollen cloth, take three pounds of ground camwood, three pecks of butternut bark. Put your water in a brass or iron kettle, and let it boil a few minutes to extract the strength. Put in your cloth, stirring it often, and let it boil an hour or more. Then take it out and air it. Put it in the same length of time, and air it as before. If the color is not dark enough, dissolve a little copperas in hot water, and add to the dye. Boil the cloth a few minutes and rinse in cold water.

No. 2.—Make a dye of cochineal, but set with pearlash or soda, instead of alum.

BLACK.—Logwood and cider, with a little water, boiled together in iron, make a good black dye.

No. 2.—To one pound of extract of logwood allow an ounce of blue vitriol. Dissolve the logwood in an iron vessel containing five gallons of water, and let it boil. Add to the logwood a

tablespoonful of pulverized copperas. Pulverize the vitriol and dissolve it in a separate vessel, containing the same quantity of water; let this also boil. Scald the material first in the vitriol water, and then put it in the logwood; let it remain two hours scalding in the logwood. It should be frequently stirred. This is a good and convenient dye for silks and muslins. They can be set by washing in a strong lather of home-made soap, and afterward dipped in salt and water. Ink-powder boiled with vinegar will dye black. Copperas is the best thing to set black.

TO DYE STRAW BONNETS BLACK.—Boil them in strong logwood liquid three or four hours, occasionally adding green copperas, and taking the bonnets out to cool in the air; and this must be continued for some hours. Let the bonnets remain in the liquor all night, and the next morning take them out, dry them in the air, and brush them with a soft brush. Lastly, rub them, inside and out, with a sponge moistened with oil, and send them to be blocked.

STRAW-COLOR FOR SILK.—Smartweed, boiled in brass, and set with alum, will color a fine straw-color.

ORANGE FOR SILK.—Bloodroot, boiled in brass, and set with alum, will color an orange color that is not easily faded. Old silk that is not very fair, will do just as well for this color.

TO DYE FEATHERS.—Feathers to be dyed, must first be cleaned by passing them through the hands in warm water, and rinsing them in warm water. Previous to being dyed they should be soaked in warm water for several hours.

If for yellows or reds, they must be alumed for a day or two, before being immersed in the dye.

When rightly prepared, the same proportions used for silks, will dye feathers, with this exception—in dyeing silks the water is always used hot; in feathers, it must be cold.

When the feathers are dyed and dried, warm them by the fire and curl them with the back of a heated knife-blade.

TO CLEAN FURS.—Strip the fur articles of their stuffing and binding, and lay them as much as possible in a flat position. They must then be subjected to a very brisk brushing, with a stiff clothes-brush; after this, any moth-eaten parts must be cut out, and be neatly replaced by new bits of fur to

match. Sable, chinchilla, squirrel, fitch, etc., should be treated as follows: warm a quantity of new bran in a pan, taking care that it does not burn, to prevent which it must be actively stirred. When well warmed, rub it thoroughly into the fur with the hand. Repeat this two or three times; then shake the fur, and give it another sharp brushing until free from dust. White furs, ermine, etc., may be cleaned as follows: lay the fur on the table, and rub it well with bran made moist with warm water; rub until quite dry, and afterward with dry bran. The wet bran should be put on with flannel, and the dry with a piece of book-muslin. The light furs, in addition to the above, should be well rubbed with magnesia, or a piece of book-muslin, after the bran process. Furs are usually much improved by stretching, which may be managed as follows: to a pint of soft water add three ounces of salt; dissolve; with this solution sponge the inside of the skin (taking care not to wet the fur,) until it becomes thoroughly saturated; then lay it carefully on a board with the fur side downward, in its natural disposition; then stretch, as much as it will bear to the required shape, and fasten with small tacks. The drying may be quickened by placing the skin a little distance from the fire or stove.

TO CLEAN A COAT.—First clean the coat of grease and dirt, then take one gallon of a strong decoction of logwood made by boiling logwood chips in water. Strain this liquid, and when cool, add two ounces of gum Arabic in powder, which should be kept in well-stopped bottles for use. Then go gently over the coat with a sponge wet in the above liquid diluted to suit the color, and hang it in the shade to dry. After which brush the nap smooth, and it will look as good as new. The liquid will suit all brown or dark colors if properly diluted, of which it is easy to judge.

TO CLEAN CRAPE SHAWLS, SCARFS, ETC.—If the fabric be good, these articles of dress can be washed as frequently as may be required, and no diminution of their beauty will be discoverable, even when the various shades of green have been employed among other colors in the patterns. In cleaning them, make a strong lather of boiling water; suffer it to cool; when cold, or nearly so, wash the scarf quickly and thoroughly, dip it immediately in cold hard water in which a little salt has

been thrown (to preserve the colors,) rinse, squeeze, and hang it out to dry in the open air; pin it at its extreme edge to the line, so that it may not in any part be folded together: the more rapidly it dries the clearer it will be.

TO CLEAN CARPETS.—Take a pail of cold water, and add to it three gills of ox-gall. Rub it into the carpet with a soft brush. It will raise a lather, which must be washed off with clean cold water. Rub dry with a clean cloth. In nailing down a carpet after the floor has been washed, be certain that the floor is quite dry, or the nails will rust and injure the carpet. Fuller's earth is used for cleaning carpets, and weak solutions of alum or soda are used for reviving the colors. The crumb of a hot wheaten loaf rubbed over a carpet has been found effective.

TO CLEAN WHITE LACE VAILS.—Put the vail into a strong lather of white soap and very clear water, and let it simmer slowly for a quarter of an hour. Take it out and squeeze it well, but be sure not to rub it. Rinse it in two cold waters, with a drop or two of liquid blue in the last. Have ready some very clear gum Arabic water, or some thin starch, or rice-water. Pass the vail through it, and clear it by clapping. Then stretch it out even, and pin it to dry on a linen cloth making the edge as straight as possible.

TO CLEAN KID GLOVES.—Rub with india-rubber, bread-crumbs, hartshorn, camphor, or benzine—but they never will look quite like new.

TO CLEAN FEATHERS FOR BEDS.—Take for every gallon of clean water one pound of quicklime, mix them well together, and, when the undissolved lime is precipitated in fine powder, pour off the clean lime-water for use. Put the feathers to be cleaned in another tub, and add to them a quantity of the clean lime-water sufficient to cover the feathers about three inches, when well immersed and stirred about therein. The feathers, when thoroughly moistened, will sink down, and should remain in the lime-water three or four days; after which, the foul liquor should be separated from them by laying them in a sieve. The feathers should be afterward well washed in clean water, and dried upon nets, the meshes of which may be about the fineness of cabbage-nets. The feathers must be, from time to time shaken on the nets, and, as

they dry, will fall through the meshes, and are to be collected for use. The admission of air will be serviceable in drying. The process will be complete in three weeks; and, after being thus prepared, the feathers will only require to be beaten to get rid of the dust.

HOW TO WASH AND IRON.—Washing-fluids, in many places, have almost universally now come into use, resulting in a great saving of labor and time, and proving far less destructive to wearing apparel than the old mode of washing.

First, select from the clothes to be washed, all the coarse and dirtiest pieces from the fine; then put them in separate tubs of soft water to soak over night (the night previous to washing.) Then prepare, in a separate vessel, the liquid for a large washing, namely, half a pound of good brown soap, cut in small pieces, half a pound of soda, and three ounces of fresh, unslaked lime, mixed in one gallon of boiling soft water. Stir well up, so as to mix the ingredients, and let it stand until morning. Then strain off the liquid, being careful to leave all sediment behind. Having ready ten gallons or so of boiling soft water in your boiler, pour in the prepared liquid (keeping out all settleings that may yet be remaining,) then throw in your clothes and boil them twenty minutes, or half an hour. Previous to which, put an earthen plate at the bottom of the boiler, to prevent the clothes from burning. After boiling the appointed time, take them out; scald them, blue them, and rinse them in clean, soft water, warm or cold, and your clothes will be as clean and white as snow.

By this method, the finest linens, laces, cambrics, etc., can be readily and easily cleaned, with **VERY LITTLE TROUBLE**. No rubbing the skin off your hands, and tearing the clothes to pieces; and the washing for a family of twenty persons completed before breakfast; have the clothes out to dry, the house in good order, all comfortable again for the day, and the family saved from washing-day annoyances. Who *can't* **not wish** to have such comforts?

Should there be only a small washing, and less than ten gallons of water required to boil them in, less of the liquid of *lime, soap* and *soda*, can be used in proportion. When there is any difficulty in procuring fresh lime, a quantity of the liquor may be made at once from the lime, which will keep

for a great length of time, corked in bottles, and ready for use.

The above receipt is called Professor *Twelvetree's*, and is the one mostly used in England. We have made trial of this, and found it to be very good. It has one advantage over others given: in the use of the lime, which possesses strong bleaching properties, and will make the clothes beautifully white.

ANOTHER METHOD OF WASHING, OCCUPYING EXACTLY ONE HOUR.—Have a preparation made from two tablespoonfuls of alcohol, two do. spirits of turpentine, half a pound of brown soap, cut fine and mixed in one quart of hot water. Pour the same into a large tub of boiling water, and allow the clothes to soak for twenty minutes; then take them out and put them in a tub of clean cold water for twenty minutes. Afterward boil them in a like quantity of the above preparation for the other twenty minutes, and rinse in cold water.

N. B.—In using either of the above methods of washing, all fine clothes should be gone through with first; as colored, very dirty, or greasy clothes ought not to be boiled with those of finer fabric, and containing less dirt, as the water in which they are boiled, must, of course, partake more or less of its contents. The same water that has been used for the finer clothes will likewise do for coarse and colored. Should the wristbands of the shirts be very dirty, a little soap may be previously rubbed on.

The above is a very excellent receipt, and may be confided in as particularly effective in *labor-saving*.

ANOTHER RECEIPT.—Take one pint of alcohol, one pint of spirits turpentine, two quarts of strong soda-water. Manage the clothes as above directed, in No. 2.

Spirits turpentine, camphene, or Porter's burning fluid, separately, answer a good purpose. Two or three tablespoonfuls to a washing, will greatly facilitate the business.

ANOTHER VERY GOOD RECEIPT.—One pound lard soap (for four dozen clothes,) seven teaspoonfuls spirits turpentine, five do. hartshorn, five do. of vinegar.

Directions.—Dissolve the soap in hot water; mix the ingredients. Then divide the mixture in two parts; put half in the water with the clothes over night; next morning wring

them out. Put them to boil in five or six gallons of water, and add the rest of the mixture; boil thirty minutes, and rinse out thoroughly in cold water; blue them and hang out to dry.

This receipt has been found to answer a very valuable purpose, and is worthy of trial.

Starching, Folding, Ironing, etc.

TO PREPARE STARCH.—Take two tablespoonfuls of starch dissolved in as much water; add a gill of cold water; then add one pint of boiling water, and boil it half an hour, adding a small piece of spermaceti, sugar, or salt; strain, etc. Thin it with water.

FLOUR STARCH.—Mix flour gradually with cold water, so that it may be free from lumps. Stir in cold water till it will pour easily; then stir it into a pot of boiling water, and let it boil five or six minutes, stirring it frequently. A little spermaceti will make it smoother. This starch will answer very well for cotton and linen. *Poland starch* is made in the same manner.

GLUE STARCH.—Dissolve four ounces of gum Arabic in a quart of hot water, and set it away in a bottle corked. This is used for silks and fine muslins. It can be mixed with water at discretion.

STARCHING CLOTHES.—Muslins look well when starched, and clapped dry, while the starch is hot, then folded in a damp cloth, till they become quite damp, before ironing them. If muslins are sprinkled, they are apt to be spotted. Some ladies clap muslins, then dry them, and afterward sprinkle them.

SPRINKLING CLOTHES.—They should be sprinkled with clear water, and laid in separate piles; one of flannels, one of colored, one of common, and one of fine articles.

FOLDING CLOTHES.—Fold the fine articles and roll them in a towel, and then fold the rest, turning them all right side outward. Lay the colored articles separate from the rest. They should not remain damp long, as the colors might be injured. Sheets and table linen should be shaken and folded.

IRONING.—In ironing a shirt, first do the back, then the sleeves, then the collar and bosom, and then the front. Iron calicoes generally on the right side, as they thus keep clean for a longer time. In ironing a frock, first do the waist, then

the sleeves, then the skirt. Keep the skirt rolled while ironing the other parts, and set a chair to hold the sleeves while ironing the skirt, unless a skirt-board be used. Silk should be ironed on the wrong side, when quite damp, with an iron which is not very hot; light colors are apt to change and fade. In ironing velvet, turn up the face of the iron, and after dampening the wrong side of the velvet, draw it over the face of the iron, holding it straight; always iron lace and needlework on the wrong side, and carry them away as soon as they are dry.

STARCHING—CLEAR-STARCHING, ETC.—To MAKE STARCH FOR LINEN, COTTON, ETC.—To one ounce of the best starch add just enough soft cold water to make it (by rubbing and stirring) into a thick paste, carefully breaking all the lumps and particles. When rubbed perfectly smooth, add nearly or quite a pint of boiling water (with bluing to suit the taste,) and boil for at least *half an hour*, taking care to have it well stirred all the time, to prevent its burning. When not stirring, keep it covered, to prevent the accumulation of dust, etc. Also keep it covered when removed from the fire, to prevent a scum from rising upon it. To give the linen a fine, smooth, glossy appearance, and prevent the iron from sticking, add a little spermaceti (a piece as large as a nutmeg) to the starch, when boiling, and half a teaspoonful of the finest table-salt. If you have no spermaceti (to be had cheap at any druggist's,) take a piece of the purest, whitest hog's lard, or tallow (mutton is the best,) about as large as a nutmeg, or twice this quantity of the best refined loaf-sugar, and boil with the starch. In ironing linen collars, shirt bosoms, etc., their appearance will be much improved by rubbing them, before ironing, with a clean white towel, dampened in soft water. The bosom of a shirt should be the last part ironed, as this will prevent its being soiled. All starch should be strained before using.

TO CLEAR-STARCH LACE, ETC.—Starch for laces should be thicker and used hotter than for linens. After your laces have been well washed and dried, dip them into the thick hot starch in such a way as to have every part properly starched. Then wring all the starch out of them, and spread them out smooth on a piece of linen, and roll them up together, and let them

remain for about half an hour, when they will be dry enough to iron. Laces should never be clapped between the hands, as it injures them. Cambries do not require so thick starch as net or lace. Some people prefer cold or raw starch for book-muslin, as some of this kind of muslin has a thick, clammy appearance, if starched in boiled starch. Fine laces are sometimes wound round a glass bottle to dry, which prevents them from shrinking.

IRONING LACES.—Ordinary laces and worked muslin can be ironed by the usual process with a smoothing or sad-iron; finer laces can not. When the lace has been starched and dried, ready for ironing, spread it out *as smooth as possible* on an iron-cloth, and pass over it, back and forth, as quickly as you can, a smooth, round glass bottle containing hot water, giving the bottle such pressure as may be required to smooth the lace. Sometimes you may pass the laces over the bottle, taking care to keep them smooth. Either way is much better than to iron laces with an iron.

CALICOES must not be washed in any of these washing-fluids. Use hard soap. If the colors turn any, set them by putting vinegar or salt in the rinsing-water. Or, if you wish to diminish the risk of the children's aprons and dresses taking fire, dissolve *alum* in warm water and add to the starch or last rinsing-water—this also sets the color. They should be dried soon after washing.

FLANNELS.—Housekeepers disagree about these—some prefer hot, some cold water—in no case should it be lukewarm. There is no better way than to thoroughly shake the pieces, to free them from dust, then soap the dirty spots, and pour *hot* water over them; let them lie until you can bear your hands in the water, wash them out by hand, rinse in another hot lard, squeeze rather than wring them, and shake them *well* before hanging up. When nearly dry, iron on the wrong side with a moderately hot iron—too hot an iron yellows them.

BLACK LACE should be dipped in strong, cold black tea, or coffee, and ironed on the wrong side with a moderate iron.

TO WASH WHITE COUNTERPANES AND CALICO QUILTS.—Wash them in the same way as blankets, only with hard soap, and rinse them in cold water. If convenient, it is the best

way to take them to a pump, and pump upon them and pour off the water again and again, till it is clear; then wring them and hang them on the line. In this way one wringing is saved, which is well, for it is some of the hardest work that is done. The heaviest kind of counterpanes, especially if they are large, should be rinsed at a pump, and taken in the tub to the clothes-line, and put upon it without wringing.

TO RESTORE LUSTER TO BLACK SILK.—Take two raw potatoes of ordinary size, pare them, and remove the core if they are hollow. Slice them into a half-pint of cold water, and leave them over night. The next morning, sponge the silk with the water, not wetting it too freely; then iron it, and its appearance will be greatly improved.

BLACK REVIVER FOR FADED MOURNING DRESSES, BLACK COATS, ETC.—Take two pints of water, and boil in it the following ingredients until it is reduced to one pint: two ounces of Aleppo galls, in powder; two ounces of logwood; one ounce of gum Arabic; then add one ounce of sulphate of iron. Let it evaporate to a powder. *Another receipt.*—Gall, eight ounces; logwood, one ounce; green vitriol, one ounce; iron filings, one ounce; sumac, one ounce; vinegar, one quart.

TO RESTORE DARK BLUE (OR ANY OTHER COLORED) SILK OR RIBBON.—Mix together half a pint of gin, four ounces of soft soap, and two ounces of honey, then with a sponge (dipped in the above liquid) rub the silk or ribbon. After which rinse it in two waters, containing two or three teaspoonfuls of ox-gall, which will brighten the faded color, and prevent its running. The silk or ribbon should not be wrung, but well shaken, and hung up smoothly to dry; and afterward, it should be mangled while damp. Not only dark blue, but the most delicate colors, may be treated in this way with perfect satisfaction. In fact, they will have all the appearance of new.

TO BLEACH WOOL, SILK AND STRAW.—Take a barrel, or box, and nail in muslin or gauze around the upper part, in a way to have it hang a little loose. If straw, first soak them well in pearlash water until they are golden yellow, then lay them in loosely over the muslin, and when a little drained, take live coals into a kettle, or chafing-dish, and sprinkle over some pounded brimstone, and set under the straw in the box,

or barrel; have it covered close at the top. Repeat this until they are bleached white; they should be stirred and made to lie as loose as possible whenever the fire is renewed. Silk and wool will bleach without being wet. The box, or barrel, should be open at the bottom, that the fire may be easily put under by simply raising it at one side. If bonnets, straw or leghorn are stained or soiled, before bleaching, they should be washed clean with soap and water, and the stains taken out with tartaric acid.

III.

HOW TO CUT AND MAKE GARMENTS.

A Dress--the Waist.—Measure the lady you are going to fit with an inch measure. First, under the arm, down the seam of shoulder, across the chest from seam to seam, I mean the seam under the arm. Length from throat to waist. Length of back to waist. Across the back the same way as front. Cut in common lining the paper pattern nearest your measure. Leave turnings, or cut your pattern larger in any part (if required) half an inch. In making up your lining to fit, pin the body together on shoulder and under the arm. Tack the plaits or run them up with cotton. Take the lady's measure over her gown, but fit it on without it. Before you begin to cut, have a piece of paper ready written in the following manner, detailing in inches the respective measurements; for instance, a middle size would be something near these proportions:

Under the arm	8
Shoulder	7 1-2
Chest	19
Length of front	17
Length of back	15 1-2
Across the back	15

If for yourself, and you have no paper pattern that fits, unpick half an old body that fits well; lay your pattern on your cutting board, with an old body on top of it,

your piercer prick through both, in the old stitches of your body pattern; prick them *well*, as the marks are apt to rub out; tack all the body well in the holes round it, before you begin, and be *very* careful to stitch your body to the tacking thread; take care and attend to this. Five out of six persons have their dresses made too tight across the chest; it is a sad fault; I have many times seen waists out of reason in length, and the front two inches too narrow; if a penknife were run up the middle, it would burst open; when I had occasion to do it, I have never found any one willing to have the seam sewn up again; and I feel convinced, that any lady, once wearing an easy dress, would never go back to a tight one; to say nothing of its being healthy and beautiful. Great care must be taken with the arm-holes; do not make them too large or too small; thirteen inches is a nice size for a person not more than twenty-four inches in the waist; fourteen inches is a large size, only required for stout persons. If you have to alter the arm-hole, never do it under the arm; in nine cases out of ten, it will spoil the dress, and it takes away the free use of the arm; a very small piece cut off round the arm-hole, except underneath, will be all that is necessary. Do not forget your sleeve must be larger than the arm-hole an inch and a half; when put in, it never looks the least full, and sets better. The seam of your sleeve must not be even with the seam of your body, but half an inch in front of it. In cording the neck, do not stretch it; hold the cord tight. The waist must, on the contrary, be pulled well, when the cord is put on, or it will never fit; it requires much stretching. The fit of the body often depends on the finishing of the waist. In putting on a waistband, let it be larger than the body; the fashion at the present moment, I am glad to say, is not carried to the extreme; the waists are moderate in length, and I do hope sensible women will cease to think tight waists are an ornament. Nothing is so beautiful as nature, if we only let it alone; it is presumption to think we can improve it; so much has been said by all our clever physicians on this subject, that more than a passing remark from me, will be unnecessary. It is a common error to make the backs of a dress of a different size; both halves should be of the same size; as one comes under, and the other over, they must of course

wrap equal, and certainly require to be both alike. Put the hooks not more than one inch apart, and a quarter of an inch from the edge of the back. If the dress fastens in front, make the fastenings the same; and I think a hem down the back a decided improvement; it takes off the width of the back, for narrow backs and wide chests are what is considered light. In gathering a body at the waist, if it is at all thick material, gauge it with strong silk or thread and large stitches, for it is a small compass it has to be put in; all full bodies are made with quite a straight piece of material, twenty inches long and eighteen wide; this is half the front; gather it straight at the bottom, and then place it on your tight lining; fix it firmly, and then gather it at the shoulder; but mind and do the bottom gauging first; to make a body with folds, still have your material twenty inches long, and nineteen wide; the scavage must reach from waist to shoulder.

Have the piece on a table before you, and make about four folds quite straight; lay them on your lining, push them close together at the waist, and pull them wider apart at the shoulder. I find it makes the folds set better, to cover over half the body-lining with a plain piece of the dress, like you would wear a stomacher, and then place your folds to meet it; so that a folded body will be in two pieces, the plain part put on first, and then the folds after. In putting folds on a body, let it be on the straight, or a good across; don't let it be neither one nor the other, which is too frequently the case, and always will, as a matter of course, set badly; do not put your folds into the neck—let them come toward the shoulder: it winds the chest; they had better be laid a little on the sleeves, then pushed all toward the neck. In making your body-lining ready to put on the part, be careful it is very exact and smooth, and mind your body is neat inside as well as out; don't let raw edges be seen; turn them, so that the outside fullness or plates cover what you can, and make the seam under the arm and on the shoulder neat, by sewing them over with white cotton: that is, if your body is lined with white, which it certainly ought to be. Do not have the lining too stout. It will not give easily to the figure. A yard and a quarter is plenty for a moderate-sized person. Use little or no whalebone. Let it be in thin strips which will give to the form. Be sure to

give ease in the arm-hole, and width in the chest, whether for a dress or jacket. Be "*sure you are right*" before you "*go ahead*;" that is, look to see if you have the pattern of the material all running in the same direction, the two halves of the front and back cut for the opposite sides, the breadths of the skirt the same length, etc., etc., else the scissors will do ad mischief. If you are inexperienced, *look twice and baste carefully*. Trust nothing to chance; you can not be too precise. You will save time and labor in the end, by being very particular about the fastening. It is the soul of nice work.

In cutting *the sleeve*, measure the length of the arm from the shoulder to the wrist, over the bent elbow, no matter what the fashion of the sleeve may be. If a bishop-sleeve, it should be allowed long over the elbow, allowing at least four inches for the droop, and shorter on the inner seam. Remember to slope the top of the sleeve for the arm-hole, *not* both sides alike, but with the upper half curving in, say, half an inch; also to allow one inch and a half to be taken up in sewing in the sleeve—that is, allow the sleeve to be that much larger than the arm-hole; it will look plain when sewn in.

Open sleeves should be lined as far back as they are seen, either with a piece of the dress material, or with silk. White silk is used as a lining for black and other colors. If a rich dress, the lining should be finished off with a ruck of white ribbon, or black lace, just showing over the edge.

If the caps of sleeves are sloped like the sleeves, at the top, they will set down too close; they should be hollowed in, a little, on the top.

Trimming should be sewn on strong but lightly; never dragged in the least; hold it a little full.

In making the *skirt*, supposing you have measured over your material, have your inch measure ready to cut the skirt from it. It is a good plan to write down in a little book the number of inches long your skirt is required. Measure it at the back of the dress, and then from the seam under the arm. The slope begins here, and gradually goes to the point. Lay the skirt on a table, and have both halves exact, pin them together at the bottom, and pull them even at the top. A dress-maker would have a person to hold the skirt at the bottom, while she made it even at the top. Put seam to seam. Care

should be taken to cut your skirt even, every breadth the same length; and let your seams be nicely pinned before you begin to run them. Make yourselves a heavy cushion, to pin your seams to. A common brick covered makes a very good one. In cutting off the skirt, if the length, we will suppose, should be forty-two or forty-six inches long, leave four inches more for the hem and turnings at the top. Cut the lining for the skirt exact to the material, and mind it fits when finished. Supposing you have to run the seams of the skirt and the seams of your lining, lay the lining on the table, placing the skirt on top, and then tack the seams of your skirt to the lining. Begin at the first seam, and gradually go on to the last seam; stitch up three pieces together, and fell over the fourth; having done this, hem the bottom. Fix your hem all round before you begin, and do not take the stitches through unless your hem is tacked or pinned: it will be sure to be on the twist, and set badly.

Having done this, run on your braid, which must be put on easy or rather full. Attend to this, or you will spoil the set of the skirt. If the skirt is to have flounces, they must be put on before you gauge the top; and while the skirt is on the table, put a white tacking-thread round the skirt where each flounce is to be fixed. Flounces take the same quantity of material if cut either on the straight or the cross. It is a common error to suppose they take more on the cross. For the fullness of a flounce, allow one width on the cross to one width on the straight of your skirt; so that if you have six widths in your skirts, you will have six widths in your flounces on the cross. If there are three flounces of different widths, let the bottom and widest one have the most fullness; three inches more fullness will be sufficient. If the flounces are on the straight, allow eight widths in the flounce to six widths in the skirt. A small cord run in at the top of the flounce makes it look neat. Before running the cord in your flounce, join it round the exact size of the skirt; join round likewise your flounces, and full them on the cord as you go on. Halve and quarter your flounces and also your skirt, and you will find them no trouble to put on.

To cut flounces on a good cross, have the material on a table, and turn down one corner in the exact shape of half a

pocket handkerchief, and then cut it through. In turning down your half, try two ways: one way lays flat on the table when folded, and the other does not look so flat, cut through the latter. In silk there is no perceptible difference which way you cut it; but in crape you will very easily observe it. Take any piece you have by you, and try it while reading this. Now begin to turn down your material on the cross, like a gentleman folds his neckerchief; keep folding until you have the number of pieces you want for one flounce, and keep each one pinned to the other as you fold them, so as to leave them all exact in width. Mind the edges measure exact. Supposing you to keep turning each one as you fold it. If the flounces are to be nine inches, cut the selvage the same depth. Some persons are at a loss to know how much three or four flounces will take. Supposing you have three flounces, one ten, one eight, and one six inches deep at the selvage, the flounce of ten inches wide would take not quite one yard and three-quarters; that of eight inches, one yard, a quarter and three inches; and that of six inches, exactly one yard—making in all four yards for three flounces; this, you will understand, is for flounces cut on the cross or straight in any material you may choose to use. I should advise you to have paper and pencil and your inch measure, and reckon before you purchase your material. Trimmings down the front of a dress, when on the cross, should be cut the same as flounces. In trimming the front of a skirt, it is a good plan to cut a paper the length of the skirt, and pin it on the way you intend to trim, and then tack a tacking-thread by it. Put tackings wherever you mean to trim, before you begin trimming, and lay your skirt on a table to do it; put on all trimmings with a light hand; do not sew them as you would a shirt—it gives them a puckered look. Now mind a good cross, no attempt at making pieces do, unless they are good corner pieces that will join well; you are more sure of making a trimming well, if cut all from one piece. Before cutting a skirt off, that you wish to put tucks in, have a piece of lining or calico at hand, and pin the tucks in it as you wish to put them in your skirt. Supposing you to have pinned your calico exactly like one width of your skirt, take out your pins and measure with an inch measure the exact quantity, and then calculate the exact

quantity you will want for the whole skirt. As a general rule, a tucked skirt takes more than a flounced one, and makes less show for the quantity of material used. When running seams of a silk skirt, notch the selvage all the way up the seams of every breadth and pass a moderately warm iron over the seams when finished; seams in a merino skirt require to be run thickly and pressed open; press every join you make in every part of a dress. In gauging a skirt of any kind, gauge the four back widths in larger stitches than you gauge the three front ones; the rule in gauging is to take as much on your needle as you leave; that is, if you took up on your needle a quarter of an inch, you would leave a quarter of an inch; this size would do for the back gathers, but the front must be smaller. All seams should be run with silk the color of the dress. It is a good plan to have fine black thread in your work-box, to sew waists on and gauge the skirts of a dark dress.

POCKETS.—Pockets in dresses are a decided objection, and are often worn by ladies because they are put there by the dressmaker, and save any further trouble. A pocket will become loose in a dress, or dirty, and require washing. If pocket-handkerchiefs only were put in, the objection would not be quite so great; so few ladies will wear two, although that is what I could wish. If one pocket must be worn in the dress, wear another as well under the dress. What I should recommend would be to wear two good loose pockets stitched on a band, one on the right, and the other on the left side, eighteen inches long and nine inches wide, made in jean. In this size you can cut two slits, one across the half of the length, and the other nearer the top, almost at the band. At the entrance to each pocket put a good button and button-hole. A small purse will be more safely carried in the top pocket; button it in, and mind that the button-hole fits the button, or the friction in walking may cause it to unbutton.

On walking out, if you require money, put it loose in your pocket; this may seem objectionable to some, but it certainly is the safest plan. Many ladies like to carry a rather large sum of money; not that they know they shall want it, but in case they may. It certainly is not safe for ladies to look into shop windows, or in any way to loiter with money in their

the fire. I by no means advocate wrapping up too much; but when occasion requires a little extra warmth, I think that all who know the comfort of it would say that nothing can surpass the jacket.

APRONS.—To make an apron is an easy matter; but to make pretty aprons is another thing; and more depends on how an apron is made than really on the material. I have found the silk eighteen or nineteen inches wide make the prettiest aprons. Long aprons are neither graceful nor smart-looking. Cut one yard and a half of silk in two, then cut one of the pieces in two down the silk, and now place one of the two pieces on each side of the wide piece, so as to have a seam on each side of your apron. Having now run the seams up, the apron is ready to trim. Velvet is much worn, both plain and Vandyke. Different widths of black velvet are stylish only on the bottom part of the apron; and put one narrow round the apron. Frills, or rather flounces, are a pretty trimming. Put one three or four inches deep, and then three very narrow ones, as a finish. Whatever you may be trimming an apron with, do not let the trimming be all one width. It gives a hard, stiff appearance. I quite grant you that it is more trouble to calculate trimmings two or three widths; but when your work is finished, you are well paid for the trouble and taste you have displayed. Plain colors, as a rule, are prettier for aprons. Dark green or dark blue is pretty. In buying your silk, ask for a *glace*, a silk at not less than seventy-five cents. The yard and a half of silk is for a plain apron only; so you must calculate your trimmings extra. Very little fullness is required in your flounce for the apron; and it may all be cut on the straight; but straight or cross, the quantity is put on the same. Almost every thing is worn in a scallop; and a flounce is much improved by being worked over round the scallops in the same manner as you work a common button-hole. Shape the top a little before you gather it; gather it neatly—do not draw it up too narrow; leave it about nine inches. A couple of yards of two-inch ribbon, tied behind, looks well.

The best pattern for children's aprons is a plain sack, with full sleeves gathered into a loose band at the wrist; the best materials, barred jaconet, or white brilliant, or plain white

linen. Some people think that calico or gingham aprons save trouble; but when we remember how frequently they must be washed, and how nicely a white apron looks, as long as it wears, as well as the air of simplicity and neatness which it gives, we decide in favor of the white.

CAPS.—Before you begin to make a cap, it is necessary to study what color is most becoming, and what style the party is in the habit of wearing. Not one person out of fifty can wear any new fashion that comes up. Every one that wears caps or headdresses has a peculiar style of her own, which must in some measure be copied, but made as near the prevailing fashion as possible. For instance, I have known some ladies always wear their cap plain on the forehead, let what would be the fashion; others, on the contrary, must have it full all round. A becoming cap is a great improvement, and an unbecoming one very ugly. Most ladies know what suits them best. It is a very bad plan to try to persuade them into keeping or buying a cap they do not like. It is quite a chance if ever they get reconciled to it. Do not use heavy lace for a cap. Every sort of lace or blonde that comes near the face must be as light as possible. Caps are frequently made of wide and narrow blonde or lace; but always put the lightest or most pointed near the face. An uneven edge in blonde or lace is more becoming than a hard even border. In putting on a cap-border, gather it, or let the plaits be single. Double plaits are heavy and ugly. I mean by the double plait the common ordinary way of plaiting; this is too heavy for a cap. When you are plaiting a border, leave the cotton so that you can move the plaiting according to the fullness you require it in rounding the corner of your cap. It requires more fullness than either behind or round the top of the face.

The head-piece of a cap round the front will measure seventeen inches long. Most persons will take it this length; some require it one inch longer. Supposing your cap length to be seventeen inches long, put four inches on each side on the face as wide border, and let the nine inches that are left be quite narrow for the forehead, or else put this part plain, according to taste. Before you begin to make a cap, either unpick an old one for the pattern of the head-piece, or ~~also~~ have a pattern provided. If you have a good pattern

avoided, and the necessary changes easily made. Pins, if possible, should be dispensed with; and also all swathing and bandaging, except a thin soft abdominal band for a few weeks. Caps should not be worn at all, as they heat and irritate the head, and do no good.

All articles of clothing for men, women, and children should be sufficiently loose to allow the most perfect freedom in every movement.

Regularity and uniformity should be duly regarded, and all great and sudden changes of dress avoided.

It should always be remembered that the exposure of a *part* of the body, usually protected, to a current of cold air is much more likely to produce a cold than an equal exposure of the whole person.

INFANTS' CLOTHING.—At first, the only object should be to secure neatness, health, and comfort to the young stranger; and one-half the expense of a rich robe put into a full supply of plainer dresses, that may be constantly changed and easily washed, will do much to effect this. The materials for these slips are various, and, at the present time, extremely reasonable in cost. For every morning's wear, cross-barred or striped muslins; fine white cambric, and Nansook muslin, are perhaps neater for nice dresses. Of these, the last will keep a better color than either of the others; when frequently washed, perhaps it remains white longer than any other material, save grass linen or thread cambric.

But after all, much depends on the making up. We have seen skirts a yard and a half or two yards in depth, sweeping into every thing on the nursery floor, and embarrassing the nurse or mamma with their unnecessary length and breadth of drapery. This style may be adapted to the young stranger's visiting costume, and is considered essential, we believe, to a christening robe, but if we may be permitted to suggest, one yard is quite a sufficient length for everyday wear. A broad hem is by far the best finish—lace, unless rich lace on a rich cambric, detracting from the general neatness of effect. Besides, it is apt to be soon torn or discolored in the wash. The waist should be four or five inches long, including the belt; for, though we agree with Mrs. Tuthill, in her admirable little nursery book, that a "genteel baby" is not to be

thought of, it will be found that the skirt does not "*ride up*" half as soon about the child's neck, in uncomfortable folds, when the waist is of good length. It is a good thing to make the fullness two-thirds the width of the skirt, the sleeves being inserted so as to leave nearly one-half of this for the front. A band of embroidered insertion is a good width for the belt and edging to correspond, or a very narrow thread-lace of fine pattern, makes a neat trimming for the neck and sleeves, which should be about two inches in length, and finished with a narrow hem and tucks to correspond, if liked.

Embroidered waists are now much cheaper than they were a few years since. In selecting them, fine work should be preferred to a showy pattern, and the sleeves should lie perfectly flat upon the waist when folded down. To these may be added skirts of three breadths of Nansook muslin, with tucks, or a broad, deep hem. A very pretty skirt is formed by the front breadth being in alternate deep and narrow tucks.

There is another costly item now almost universally discarded. Time was when no child was thought properly attended to, unless its little soft cheek was buried beneath the frills and lace of a richly wrought cap; but nurses and physicians have at last come to the sensible conclusion that neither health nor beauty is improved by the fashion.

We have now come to the choice of flannels, and their manufacture into garments. They are of various prices and names: Welsh, English, American, silk warp, Persian, etc. Of these, the first is the heaviest fabric, and said to shrink less than either of the others, but it is rarely fine enough for an infant. Colored flannels are quite out of favor, as they cannot, of course, be kept clean longer than any other, and serve only as a cover for lack of cleanliness. All flannels can be kept soft and white, if properly washed in a thick lather of good soap and very hot water, rinsed in clear water the same temperature, and dried as quickly as possible. They should never be put in the common wash, as they thicken and harden so easily by neglect or carelessness. The same care for the child's comfort suggests that the thick seams should be divided in the middle and fastened down with the well-known "cat," or cross-stitch, rather than felled. It is a very much the fashion at present to embroider the bottom of petticoats, etc., in

deep scallops; but when this is too much trouble, an inch hem, cross or chain-stitched down, is very neat. Linen floss will be found better than silk when embroidery is used, as it washes much better. Silk is of course, used for nice blankets, outside sacques, or very fine skirts, not intended for common use.

Knit robes, or shirts, are now almost entirely used instead of flannel, as they are easily made, and remain soft for a greater length of time. As all our readers can not supply themselves at furnishing stores, we give a very excellent receipt, which any one accustomed to knit can readily follow.

Common bone or wood needles, fine white Saxony yarn. Set up seventy stitches; knit about seven inches, seaming two stitches and knitting two plain, as in the ribbed top of an ordinary worsted stocking. Take off ten stitches at one end of the needle, make a row of holes by putting the thread over and narrowing every stitch but ten at the opposite side. Turn and go back, knitting the holes; bind off the fifty stitches, leaving the ten at each end of the needle. Knit seven of the ten, put thread over and narrow. Knit one; turn and knit the hole; one row plain. Continue until eight holes in the edge of the shoulder-strap are formed, and take up the other in the same manner. Unite the two by casting on fifty stitches, one row plain, one row of holes as before. When the second side is of the same length as the first, bind off, and knit two gussets, to be inserted just under the shoulder in the side. Cast on eighteen stitches, and narrow to a point, and stitch each time across. Sew up the sides with worsted, and run a white ribbon through the row of holes encircling the neck.

When an infant is between five and eight months old, it should be put in short-clothes, so that its feet will be free in learning to creep, stand, etc. These garments should come to the floor; they may be made of the old set, tucked up, or a new set may be made, and the long-clothes laid away for the next comer.

Children should wear flannel next to their skin at all seasons of the year; and most especially in hot weather, though at that season it may be as thin as possible.

Do not pinch their feet with too small shoes. Do not bind their arms, nor have a weight dragging across the stomach.

Put waists on their under-petticoats and button their outer ones to these. Have flannel, delaine or merino dresses for winter, unless you want accidents from fire. Old dress-skirts of the mother make over well for the children.

Let a child's wardrobe, then, be abundant, plain, comfortable, simple; and, whatever they wear, never talk of its becomingness to them or before them.

CHOICE OF COLORS.—Rose-red can not be put in contrast with even the rosiest complexions without causing them to lose some of their freshness. Rose-red, maroon, and light crimson have the serious disadvantage of rendering the complexion more or less green. It is necessary, then, to separate the rose from the skin, in some manner; and the simplest manner of doing this is to edge the draperies with a border of tulle, which produces the effect of gray by the mixture of white threads, which reflect light, and the interstices, which absorb it; there is also a mixture of light and shade, which recalls the effect of gray, like the effect of a casement-window viewed at a great distance. Dark red is less objectionable for certain complexions than rose-red, because, being higher than the latter, it tends to impart whiteness to them, in consequence of contrast of tone.

Delicate green is, on the contrary, favorable to all fair complexions which are deficient in rose, and which may have more imparted to them without disadvantage. But it is not as favorable to complexions that are more red than rosy.

Yellow imparts violet to a fair skin, and in this view it is less favorable than the delicate green. To brunettes, on the contrary, it is becoming.

Blue imparts orange, which combines favorably with white, and the light flesh tints of fair complexions, which have already a more or less determined tint of this color. Blue is thus suitable to most blondes, and in this case justifies its reputation. It will not suit brunettes, since they have already too much of orange.

Orange is too brilliant to be elegant; it makes fair complexions blue, whitens those which have an orange tint, and gives a green hue to those of a yellow tint.

Lusterless white, such as cambric muslin, assorts well with a fresh complexion, of which it relieves the rose color; but it

is unsuitable to complexions which have a disagreeable tint, because white always exalts all colors by raising ~~their~~ tones; consequently it is unsuitable to those skins which, without having this disagreeable tint, very nearly approach it.

Very light white draperies, such as muslin or lace, appear more gray than white. We must thus regard every white drapery which allows the light to pass through its interstices, and which is only apparent to the eyes by the surface opposed to that which receives incident light.

Black draperies, by lowering the tone of the colors with which they are in juxtaposition, whiten the skin; but if the vermilion or rosy parts are somewhat distant from the drapery, it will follow that, although lowered in tone, they appear relatively to the white parts of the skin contiguous to the same drapery redder than if not contiguous to the black.

IV.

HOW TO TAKE CARE OF PLANTS, FLOWERS, ETC.

HOUSE PLANTS.—There are two objects in taking plants into the house. First, merely to shelter them from the winter cold; second, to have the pleasure of their bloom during the leafless and flowerless season. The same treatment will not answer for both.

PLANTS DESIGNED TO STAND OVER, may be kept in a light cellar, if frost never penetrates it. Tender roses, azaleas, cape jasmins, crape myrtles, oranges, lemons, figs, oleanders, may be kept in this way.

If kept in parlors, the temperature must be even, neither very hot nor cold—a red stove heat is nearly as bad as frost for them; while the chill of a temperature below forty degrees will be equally as injurious.

Next, they must not be over-watered. Plants which are not growing require *very little* water. It should never be allowed to stand in the saucers: nor be given, always, when the

top soil is dry. Let the earth be stirred and if the interior is dry, give it a plentiful supply; let it drain through thoroughly and turn off what falls into the saucer.

A cellar which is dry and light, and which can be occasionally ventilated, is the best place to keep plants over; even if you wish them to bloom the latter part of the winter, it will be well to keep them in the cellar the earlier part.

PLANTS DESIGNED FOR FLOWERING.—All plants require to lie dormant some portion of the year. You can not cheat them out of it. If they are pushed the whole year they become exhausted and worthless. If you mean to have roses, blooming geraniums, etc., you must, artificially, change their season of rest. Plants which flower in summer must rest in winter, and *vica versa*.

Select and pot the wished-for flowers during summer; place them in a *shaded* position, facing north, give very little water, and then keep them quiet. Their energies will thus be saved for winter.

When taken into the house, the four essential points of attention are *light, moisture, temperature and cleanliness*.

The *light* should be plentiful, and the pots turned round every day, unless the light comes from above—otherwise they will lean toward the window and become one-sided.

Different species of plants require different quantities of water. What are termed *aquatics* require great abundance of it—the *Calla* is one of these. It should be often *changed* even in the case of *aquatics*. Roses, geraniums, and the common house-plants require the soil to be moist, rather than wet. Every pot should have a layer of coarse pebbles in the bottom, as a drain to the superfluous water. Plants should be watered by examination, and not by time. They require various quantities of moisture, according to their activity and the period of their growth. Let the earth be well stirred, and if it is becoming dry on the inside, give water. Never water by *dribbles*—a spoonful to-day, another to-morrow; in that way the outside becomes bound, and the inside remains dry. Give a copious watering so that the whole ball shall be soaked; then let it drain, and that which comes into the saucer be poured off. Manure-water may be employed with great benefit every second or third watering. For this purpose *guano* is of great

value. The leaves of plants should be watered as well as the roots.

Sudden and violent changes of *temperature*, are trying to plants. At the same time a moderate change is desirable: thus, in nature, there is a marked and uniform variation of temperature from day to night. At night the room should be gradually lowered in temperature. If in too warm a room, plants will perspire too freely. The air should be changed as often as possible. Every warm sunny day should be improved to let fresh air upon these vegetable breathers.

Cleanliness is an important element both of health and beauty. Animal uncleanness is first to be removed. If ground-worms have been incorporated with the soil, give a dose or two of lime-water. If green lice appear upon the leaves and stems, kill them with tobacco smoke. If you have but a few plants, put them on the floor in a group, put four chairs around them and cover with an old blanket to retain the smoke; set a dish of coals within, and throw on a handful of tobacco. Fifteen minutes smoking ought to do the work. Dust will settle every day upon the leaves and choke up the perspiring pores. The leaves should be kept free by gentle wiping, or by washing, or sprinkling.

A *south window* is altogether the best for plants; a western window is preferable to a northern or eastern.

POTTING PLANTS FOR WINTER USE.—Roses, geraniums, crysanthemums, cape-jasmins, etc., which have been put into the garden borders, should be prepared for removal to the parlor for winter, before frost, else the plants will not be established in the pots when removed to the parlor, and will thrive but poorly.

Select the pot for each plant, draw a circle about the plant, the size of the pot, then thrust a sharp spade down so as to cut all the roots at the circle described. Let the plant remain, watering it thoroughly; and if it droops shelter it from the sun. In a few days new roots will begin to form within the circle; in three or four weeks the ball may be lifted and placed in the pot, when it will go on growing as if nothing had happened to it. If you wait till frost, and then dig up without previous preparation, you will check their growth very much.

BULBOUS FLOWERS IN THE HOUSE.—The culture of bulbous roots in a green-house or light room, during the winter, is comparatively easy, provided two points be attended to. The first is, to keep them near the light, and turn the pots or glasses round frequently, to prevent their growing crowded; and the second is, when the plants have done growing, to give them little or no water. For want of attention to these points, bulbs have been known to produce foliage year after year without showing any signs of blossoms.

All bulbs, at a certain period of the year, are in a dormant condition—this, in a state of nature, being invariably after the seed has ripened. But as, in a green-house, many of the family do not ripen seed, the period should be watched when the leaves show indication of decay; and at this time the supplies of water should be lessened, and shortly afterward the earth should be suffered to get dry, and remain so until the season returns when the bulbs regerminate. Many sorts of bulbs will keep best in pots, under the soil, in a dry, sandy place, and in the same temperature as that in which they are in the habit of growing; but others, such as the hyacinth, tulip, narcissus, etc., may be taken out of the soil, and preserved until the return of the proper season for transplanting.

The pots should at this stage be taken into the house, and placed in a convenient situation in a room without a fire, till they have formed their blossom-buds, which will be in the latter end of October, when they should be removed to a window in a room where there is a fire. They will throw out abundance of branches, and will continue flowering beautifully during November, December, and January, and, if they are regularly watered every day, till the following March. The seeds of the plants which are to come into flower in March, to succeed them, should be sown in pots at the latter end of August, and the pots may be placed in any situation, under cover, where they will have plenty of light, and can have air occasionally.

Early in November they should be thinned out, or transplanted, so as to leave only six or eight plants in a pot, and these pots should be plunged into a shallow box, half filled with coal ashes, and placed where they will not have much heat, and yet be protected from frost. While in ~~this~~

situation, they should be regularly watered once or twice a week.

CAMELIA JAPONICA.—To grow the camellia to perfection, considerable care is necessary. Any one in repotting plants, will observe how liable the roots are to get matted together, so as to render them altogether impervious to water, which often runs down by the sides of the pots, leaving the middle dry. Those, and they are many, who make a parlor-plant of the camellia, are often disappointed and discouraged at seeing the apparently well-formed flower-buds turn brown and drop off, just when expected to open. With some this arises from not having been repotted the previous spring; it is evident that the numerous roots must have exhausted all the goodness of the soil in forcing shoots and buds. Water will then just keep the plant alive, but affords no strength for the flower to come to perfection.

With others, the plant is much injured by the strong, dry stove-heat kept up in the room, a state of atmosphere not at all congenial to the camellia, and particularly when flowering. The leaves must at all times be kept clean and free from dust. A little attention to these points, particularly not suffering them to stand during the summer in the hot sun, and keeping them well watered, will make the parlor cultivation of this beautiful plant by no means difficult. When placed out of doors, they should not stand too near each other—a free circulation of air improves their appearance and strength.

GREEN-HOUSE PLANTS.—To put green-house plants in proper order requires some taste and judgment. Most plants have a peculiar location in their native state, therefore it is equally requisite that they have something similar in their artificial location—in the green-house or in the parlor.

The geranium may be placed in a situation as close as possible to the glass, where they can obtain the full influence of the sun. The camellia, on the contrary, requires a shady situation, but should be so placed that a free circulation of air can act upon it, which should be wholesome, or the flower-buds will eventually drop off before they expand. All kinds of succulent plants, like the cactus, should be placed on shelves in a warm, dry situation, where they can receive the sun and air. On the front shelves, small plants, of almost every kind,

may be placed, and particularly the hardy kinds, as China roses, bulbs, and those that are of a dwarf habit. If this plan be observed, their appearance will be graceful and pleasing.

What are familiarly known as Dutch bulbous roots, intended for blooming in pots, during the winter season, should be planted during the months of October and November, and be left in the open air until it begins to freeze, when they should be placed in a green-house, or in a room exposed to the sun. They will need occasional moderate waterings until they begin to grow, when they should have abundance of air, in mild weather, and plenty of water from the saucers underneath the pots; they should also be exposed as much as possible to the sun, air, and light, to prevent the foliage from growing too long, or becoming yellow.

MIGNONETTE FLOWERS THROUGHOUT THE YEAR.—With a little management, it may be contrived to have mignonette in flower every month during the year. In order that the plants may flower in winter, the seed should be sown in the open border in July. Or, if it be more convenient, the seed may be sown in pots in that month, placing the pots in a balcony, or outside a window, or in any situation where they will have abundance of light and air. In September the plants should be removed to the pots in which they are to flower, and only a sufficient number left in each to make the pots look full, without the plants being so crowded as to occasion them to be drawn up.

Mignonette should be sown in light, sandy soil, if possible, as when grown in a rich loam it loses its fragrance.

TO PRESERVE DAHLIA ROOTS.—The least frost destroys them. In warm, damp cellars they rot. They may be hung up in a cool, dry cellar, or packed in sand; or, as some advise, let a pit be dug, two feet deep, the roots disposed in it, covered with soil or sod, and the whole protected by coarse litter, straw, etc.

TO PROTECT TENDER PLANTS LEFT OUT.—Very many shrubs, vines, roses, etc., usually regarded as tender, may safely be left out if properly protected. The neck of plants (the part at which the root and stem come together) requires thorough protection; both because it is most tender, and

because it is at this point where freezing and thawing begin.

Let the ground be well covered with leaves or coarse manure, and let it come up three or four inches high on the stem; it is better to have the top strawy, rather than dark-colored manure.

It is the sun, not the frost, which, for the most part, kills half-hardy plants. Protection is often, therefore, only thorough shading.

Drive a stake by the side of the plant, draw up the branches to it, cover them with straw, or bass-matting wrapped about them. Kegs, barrels, boxes, etc., may be turned over such as are not too high, and will sufficiently protect them. In this case, air-holes should be bored in the barrels.

Grapelines which need protection should be loosened from the trellis or wall, laid down on the ground, and earth thrown over them three or four inches deep. *Isabella* and *Catawba* need no protection.

COMPOST FOR POTTING PLANTS.—A plant in unsuitable mold can not be healthy. The following materials should be obtained and mixed together in the summer for winter use:

1. Good garden mold.
2. Mold from decayed turf, from a pasture or field.
3. Mold from decayed leaves.
4. Decomposed stable or cow-yard manure.
5. Sea or river sand.
6. Peat from the meadows that have been exposed to frost.
7. Loose sand or gravel.
8. Broken flower-pots, charcoal, or oyster shells.
9. Old mortar or plastering.

THE FLOWER-GARDEN.—Previous to forming a flower-garden, the ground should be properly prepared, by being well broken and slightly manured. In the country, it should be protected from cold winds, by close fences or plantations of shrubs. Generally speaking, a flower-garden should not be upon a large scale; the beds or borders should in no part of them be broader than the cultivator can reach, without treading on them. In small gardens, where there is not space for picturesque delineations, neatness should be the prevailing characteristic. A variety of forms may be indulged in, provided

the figures are graceful and neat, and not in any place too complicated. An oval is a form that generally pleases, on account of the continuity of its outlines; next, if extensive, a circle; but hearts, diamonds, or triangles, seldom please. A simple parallelogram, divided into beds running lengthwise, or the large segment of an oval, with beds running parallel to its outer margin, will always please.

It is necessary to have suitable implements ready, so that the work may be performed well, and at the proper season; such as a spade, rake, hoe, trowel, line, and pruning-knife. Labels may be made readily of shingles, by splitting them in strips of about an inch wide and five or six inches long, and sharpening them at one end. Paint them with white lead made thin, and mark them with a black-lead pencil before the paint gets dry; inscriptions written in this way, will be distinguishable as long as the label lasts.

All kinds of *Hardy Annual* flower seeds, may be sown in the months of May, and June; the beds should be leveled and the seeds sown either in small patches, each kind by itself, or in drills from an eighth to half an inch deep. In about a month, more or less, many of them will be fit to transplant. Take advantage of cloudy and rainy weather; move the plants carefully with a trowel, the smaller kinds set in front, the larger in the rear; but if the weather be dry and the sky cloudless, give a little water, and cover them for a few days.

Hardy annuals will succeed well in a border of natural earth, if sown the first week in May, but they will flower a month earlier, if assisted by glass. If some of the hardy annuals be sown in September, they will become strong enough to survive the winter, if protected with a slight covering of straw or litter; and when transplanted in spring will flower earlier and stronger.

The best method to obtain an early bloom of the *Tender Annuals*, and to insure strength to the plants, is to sow the seed in pots early in March, placing them in a warm greenhouse window, or pricking them into a moderate hot-bed, carefully protecting them from the cold, shading them from the mid-day sun, and watering them with a finely-pierced watering-can. The seed should be sown in very light, sandy compost, and the pots well drained by placing broken earthenware

and rough sods in the bottom, the finer seeds must not be planted more than an eighth of an inch deep, and the soil pressed down closely over them. Water frequently, particularly if the house or frame is very warm. As soon as the seed-leaf is fully developed, transplant into small pots, three or four in each, and when they have acquired sufficient strength, transplant into the flower-beds, not, however, before the middle of May.

The *Half-hardy Annuals* may be sown and transplanted as above, but must be kept rather cooler. The finer varieties of German aster should be sown in pots toward the end of April, pricked off into smaller pots in June, and afterward transplanted into the flower borders.

Biennials and *Perennials* may be sown at the same time with the annuals of the same degree of hardiness, and treated similarly, except such of the hardy kinds as do not blossom the first year; these last may be thinned out, or removed from the seed-beds as soon as they are well rooted, and planted, either into different parts of the garden or into a nursery-bed, in rows, a foot or more apart; keep them clear of weeds by hoeing and stirring the earth occasionally, which will greatly promote their growth, and prepare them for transplanting into the permanent blossom-beds, either in the autumn or following spring. Biennials are raised principally from seed sown every year. Some perennials and biennials may be sown in September, or as soon as ripe; and if the plants get strong before the setting in of winter, most of them will flower the next summer. In transplanting, take care to preserve some earth to their roots, and tie the tall-growing kinds to neat poles or rods. Remove decayed plants, and replace them with vigorous ones from the nursery-bed. Keep all the beds free from weeds, and the walks clean and neat.

Green-house varieties should be sown as directed for tender annuals in pots, pits, or boxes, be kept in the house, carefully watched, slightly watered occasionally, and sheltered from the hot sun, till strong enough to transplant; most of these varieties may be sown at any season of the year.

The following and some others being apt to droop and die if transplanted, should be sown in the spot where they intend to bloom:

Argemone,
Candytuft,
Catchfly,
Dwarf Convolvulus,
Evening Primrose,
Adonis Flower,
Gypsophila,

Lupins, of sorts,
Malope,
Animated Oats,
Poppies, of sorts,
Sweet Basil,
Venus' Looking-glass,
etc., etc. ;

but with these exceptions most others flower earlier and stronger for being sown in frames or pots and transplanted.

Seeds that are difficult to germinate, as the Cypress Vine, Globe Amaranth, Indian Shot, etc., should be soaked for a few hours before planting in lukewarm water, and not put in the open ground before the month of June.

ROSES.—The soil best adapted to the growth of roses is a compost of sods and cow-manure well rotted together. Where the sods are of a stiff, heavy loam, a small quantity of sand may be added. In planting the roses in the borders, the holes should be dug at least eighteen inches deep, and replaced with the above compost. The same soil can be used for growing them in pots; but in order to continue them in bloom in pots, it is necessary to shift them occasionally into larger pots, or remove a portion of the old earth and replace them in the same pots. It is indispensable, for *winter blooming*, to keep the roses in pots during the whole summer, and about the first of September shift them into larger pots and prune them freely. Upon the approach of cold weather, they can be introduced into the green-house or room, giving them plenty of light and air in fine weather. There are but few varieties which can be successfully grown for winter blooming; to these is affixed a star. Annexed is a list of the best six varieties of each class of everblooming roses:

Remontant or Hybrid Perpetual Roses.

Crystal Palace; pale rose, large and fine.
Eugene Sue; large rose.
Géant des Batailles; bright scarlet, superb.
Jules Margotten; carmine, shaded with purple.
La Reine; clear rose, fine, large, globular flower.
Madame Laffay; dark red, strong grower.

Bourbon Roses.

Glorie de Rosamene; semi-double, bright scarlet.

*Hermosa; light pink, free bloomer.

Levison Gower; large, bright pink.

*Mrs. Bosanquet; large blush.

Sir Joseph Paxton; bright rose, very large.

*Souvenir de la Malmaison; large, blush white, *superb*

Bengal or Daily Roses.

*Abbè Moiland; crimson.

*Agrippina; rich crimson.

Archduke Charles; rose, changing to crimson.

*Eugene de Beauharnais; crimson.

*Madam Breon; beautiful rose.

*Indica Alba; pure white.

Tea-Scented Roses.

*Bougere; light rose, fine form.

Cels; blush, free bloomer.

Eugene Desgaches; rose, fine, fragrant.

Levison Gower; rosy buff.

Madam Bravay; pure white, fine, free bloomer.

*Lafrano; dark sulphur and buff.

Noisette or Cluster-Flowering Roses.

Augusta; large, pale sulphur.

Isabella Grey; deep yellow.

Jacques Amyot; rosy lilac.

*Madame des Longchamps; white, blush center, large.

Sir Walter Scott; dark rose, strong grower.

Woodland Margaret; pure white.

Any kind of good garden soil will bear roses; but to have them in perfection, it will be necessary that it be deeply dug and well enriched. Roses bear almost any quantity of manuring.

The best season for *planting* hardy roses is in autumn; any time after the first severe frost will do, but if likely to be winter-killed they should be covered with coarse litter or manure.

The only time to plant tender roses, in a cool climate, is in spring. They may be taken up and kept through the winter in a dry, cool cellar, with the roots packed in sand or loam.

Roses should be *pruned* early in the spring; all the old wood, and the weak last year's growth, should be taken away. The young wood usually produces the finest flowers. In *pruning climbing* roses, the operation must be different, as it is

necessary to retain the whole length of the most vigorous shoots, cutting out all the old wood that will not be likely to produce flowers.

Roses are *propagated* in various ways. Some varieties succeed well by cuttings, as the China, and many of the tender roses. All the summer-blooming roses may be propagated by layers. Those varieties which throw up suckers can be propagated by taking off the suckers with as much root as possible, every autumn, and planting them out. This also benefits the parent plant.

Climbing roses, when planted, should be cut down within a few inches of the ground, which should be dug deep and thoroughly enriched. The wood, when it is over two years old, should be pruned away, to encourage the growth of the new. When climbing roses fail to run, which is often the case, the remedy is to cut away all but three or four of the strongest shoots, and permit none but these to grow the first season. By this means you can cause your climbing roses to grow to almost any extent desired.

Some of the best varieties are:

Queen of the Prairies,
Perpetual Pink,

Baltimore Belle,
Ayrshire Roses,

Cinnamon.

MONTHLY ROSES.—These need sun and air, when they are rooted and should be watered in proportion as they receive it. The young wood furnishes buds and blossoms.

GERANIUMS.—The shrubby kinds are commonly increased by cuttings, which, if planted in June or July, and placed in the shade, will take root in five weeks. They are the most tender, and when placed out of doors, should be defended from strong winds, and be so placed as to enjoy the sun until eleven o'clock in the morning. As the shrubby kinds grow fast, so as to fill the pots with their roots, and push them through the opening at the bottom, they should be moved every two or three weeks in summer, and the fresh roots cut off. They should also be newly potted twice in the summer: once about a month after they are placed abroad, and again toward the end of August. When this is done, all the roots outside the earth should be pared off, and as much of the old earth removed as can be done without injuring the plants.

They should then be planted in a larger pot; some fresh earth should first be laid at the bottom, and on that the plant should be placed, so that the old earth adhering to it may be about an inch below the rim of the pot; it should next be filled up, and the pot slightly shaken; the earth must then be gently pressed down at the top, leaving a little space for water to be given without running over the rim; finally, the plant should be liberally watered, and the stem fastened to a stake, to prevent the wind displacing the roots before they are newly fixed.

As the branches grow, and new leaves are formed at the top of them, the lower ones may die, and should be plucked off every week.

Geranium slips should be planted in May, June, or July, taking only the last year's shoots, from which the leaves must be stripped. When planted, give them water, and place them in the shade; when they have taken root, let them have the sun in the morning. The slips chosen for cutting should not be such as bear flowers; and they should be inserted about half their length in the earth.

Geraniums, except the shrubby kinds, require shelter from frost only, and should have free air admitted to them, when the weather is not very severe. In sultry weather, they should all be watered liberally every morning, except some few of a succulent nature, which must be watered sparingly; the latter may be known by plucking a leaf from them. Geraniums may be watered three times a week, when not frosty, in winter.

Verbenas are kept with difficulty through the winter, except in rooms, or in the green-house. In the cellar, the roots soon perish; nor are any of them quite hardy enough to stand the winter in the ground. They are easily raised from cuttings, (price about two dollars a dozen,) which, when turned into the ground in June, soon make large plants, and by October will be three feet across. They continue to flower after severe frosts, and are among the last lingering flowers of autumn. They flower from seed sown in the open ground in May, the same season, commencing their bloom in August. To have them earlier in flower, bring forward the seed in frames. They are prettiest planted in circular beds in the midst of a grass-plot.

CLIMBERS FOR WALLS.—The ivy loves a northern aspect,

and therefore may well fill up a space unfitted for most other climbers. The broad-leaved Irish ivy is excellent in such a situation; but the "giant ivy," with its huge leaves, and more rapid growth, is even better adapted for the purpose. The Virginian creeper is another plant of quick growth and handsome foliage. Its fresh, green, vine-like leaves, and pendent manner of growing, are very elegant; while the glorious scarlet in which autumn dyes it renders it extremely ornamental. As it is, however, deciduous, like the clematis and passion-flower, we must have recourse to the *pyrus japonica* and *Stauntonia latifolia* to cover up the walls with winter greenery. The jasmin, too, must not be forgotten. Its hardiness renders it invaluable in the neighborhood of towns; and its slender, dark-green stems are cheerful-looking, even when its leaves are gone. Nor should we forget to recommend the flowering *ribes* to our readers for the sake of its bright and graceful clusters of rosy flowers and their early bloom. Whether grown as a standard, or trained against a wall, it well deserves a place in our gardens.

Another shrub, which does well upon a southern wall or trellis, is the *Buddlea globosa*, with its honey scent and orange-colored flowers. Its odor is delicious, and its spiked clusters highly ornamental.

Besides these climbers and their proxies, we would not omit a plant or two of sweetbrier, nor lilac, nor syringa. All of these do well in the suburbs, come early into flower, and are exquisitely sweet; and, beneath their shade, the periwinkle, with evergreen leaves, and bright blue flowers, and clumps of wild primrose might be planted; while, in some waste spot, where nothing else would bloom, a root of *tussilago fragrans* would flourish, and exhale the odor of millilot, and May, throughout the otherwise blossomless waste.

THE PASSION-FLOWER.—This is a beautiful vine and requires to be well trained and supported. They will grow to cover a large surface if properly attended. They must have the climate of a warm room or green-house.

CALLAS OR ETHIOPIAN LILY.—This elegant plant needs moist ground, but should not be watered much while in bud or blossom. It should have plenty of air and light, but too much heat causes it to turn yellow, and its rich leaves to die

and fall. This plant is best propagated by suckers, which spring up around the parent stalk.

DAHLIAS.—This splendid plant is raised better from the root than from seed. As soon as they have done flowering, the tops should be cut down and the root well covered with litter and earth, to ripen without being injured by frost. In about a week or on appearance of severe weather, they should be dug up and put in dry sand out of the reach of frost. They should neither be kept too damp or dried to a husk. If kept well, they will begin to sprout around the old stem and tubers, in March or April. They should then be put in light earth, or in pots, and kept in a warm room and watered. As soon as they have grown two or three inches, they may be divided in such a manner as that each sprout should have a piece of the tuber strongly attached. Each of these will make a plant, and must be kept growing in separate pots until about the middle of May. Then they may be set out in beds well prepared with compost, and made mellow with the earth they are in around them. When set out, place a neat stake near, so that the brittle stem as it grows may be fastened at every joint with twine, as the wind and rain will destroy them. If raised from seed, sow it the last of February or first of March in pots. The earth should be a mixture of sand, leaf-mold, and compost, or that which is equivalent.

LILACS.—There are several varieties of lilacs. And they might be found more abundant than they are. It is not understood how easily with proper knowledge and suitable care every dwelling might be furnished with all the common varieties of flowering shrubs. By slips or suckers, the lilac, snow-berry, syringa, guelder rose or snowball, laburnum, and others, with their beauty and fragrance, might be made to contribute to our enjoyment, and adorn every "home" in our land.

NASTURTION.—This beautiful plant is valued for its cress-like pod, used as a pickle. They need the support of a framework or bush to keep them from the ground.

GOOSEBERRY.—The bush should not stand against the fence; it should be well trimmed every spring, especially in the middle of the bush; never allow two branches to rub against each other. Dig well around it, and enrich the soil at the time of pruning. Sprinkle them with soap-suds from

the washtub three or four weeks before blossoming out; it will prevent mildew, and produce fine large berries.

STRAWBERRY.—Plant them about two feet apart each way, and cut off the runners, that you may have larger and better fruit, as the sun and air will then more easily circulate through them. Water them around the root, as it spoils the flavor of the fruit to be over-watered. Charcoal dust, and soot, greatly improve the soil of strawberry beds; the soot should be sprinkled, and hoed in during the month of April; and the charcoal after rains, when the ground has become hard.

CELERY.—Set out the plants in rich compost and earth six inches apart; as they progress in growth, draw the earth around them, but not to touch the central part; water with salt and water, or scatter salt around the plant, and it will be greatly improved. It is a saline plant, and is found in some countries in ditches near the sea. It may be kept in the cellar or green-house through the winter, for use.

ASPARAGUS.—In spring, the soil should be always enriched if not done in the fall, which is preferable. As soon as the frost is out of the ground, the earth should be chopped two or three inches over the beds, and the compost hoed in. Then the soil should be stirred every day or two, to keep out weeds, until the plant comes up. When you cut the tops, take them off even with the surface. This plant also is saline, and is benefited with waterings of salt and water.

QUINCE.—This is a beautiful tree when in blossom, and when the fruit is ripe, it is highly ornamental. It is easily raised from cuttings or layers taken from the tree in April, and planted in a shady place, and the soil enriched, which will keep it from sudden drought. Also water occasionally. They might grow in any part of the country with suitable care.

TO OBTAIN DIFFERENT FLOWERS FROM THE SAME STEM.—Split a small twig of elder bush lengthwise, and having scooped out the pith, fill each compartment with flower seeds of different sorts but which blossom about the same time; surround them with mould, and then tying together the two halves, plant the whole in earth. The stems will exhibit to the eye flowers of the different varieties of seed, as from one stem.

TO REMOVE MILDEW AND BLIGHT.—Mildew infest roses and honeysuckles. Soap-suds thrown

bushes, heavy waterings with tobacco-water, or the water in which potatoes have been boiled, are successful in a degree; but the best way is a very troublesome one to persevere in. Pinch every leaf well which curls up, by which you may know a small maggot is deposited therein. By so doing you destroy the germ of a thousand little monsters.

V.

HOW TO TAKE CARE OF BIRDS AND HOUSEHOLD PLANTS.

Birds, like children, in order to thrive, should have plenty of food, fresh air, sunshine, and be kept tidy. Their food should be kept sweet and clean, all decaying salads, as lettuce, cabbage, etc., taken out of the cages as soon as it wilts; the mixed food should not be allowed to sour, and the water for drinking and bathing should be changed every day, except just after the hatching of young birds, when it is desirable not to disturb them for a day or two, if fresh drink has been provided just before that event.

Their cages should receive the full benefit of the sunshine during a portion of every day; the morning sun is the best, in warm weather, as they suffer from the afternoon heat.

Birds should not be kept too warm, as it exposes them to a sweating disease, which breeds mites in their nests. Great care must be taken to keep the cages clean.

WHEN AND HOW TO PAIR CANARIES.—As to the time of pairing, it generally commences about the middle or latter end of March, but in some degree depends upon the weather, at that period, being genial or otherwise.

You may then pair them in the following manner: take a small cage which is well cleaned; be careful there are no small red insects, which are very injurious. Select the cock and hen canary you intend to pair, put them in together, as they sooner match in a small cage than in a large one. Although at first they may fight and quarrel, let not this alarm

you, as you will soon see them reconciled, which will be known by their feeding each other, billing, etc.

SITUATION OF THE CAGE.—The situation of the breeding cage is an object of considerable importance; let it be where it may, the birds, prompted by nature, will go to nest; but there will be a great difference in the success that awaits the breeder. For instance, if the cage be in a dark room, where the sun seldom appears, and never shines on the cage, the young birds that may be bred will be weakly, dull, and small; and not equal in three weeks to birds of ten days old, which are bred in a more cheerful situation; so that if you wish to procure fine birds, let your breeding cage be in a room which enjoys the morning sun, and on which it continues, if possible, the best part of the forenoon.

FOOD WHILE PAIRING.—During the time they are pairing, they must be fed in the following manner: boil an egg very hard, and chop or grate it very fine, to which add bread crumbled equally fine, a little maw seed, and mix this all up well together in a plate, and give the birds a tablespoonful twice a day. In ten days (sometimes much sooner) they will be paired.

NESTS AND NEST-BOXES.—Several materials may be given them with which to build their nests. The best is fine hay, mixed with a little cow's hair, which should be dried and the dust shaken from it. The best nest-boxes are those which have wicker or wooden sides, with wire bottoms, so that the dust, if any is left in the hair, falls through, and does not breed the red mites which prey on young birds. You must not fail to let the paired birds, when in the breeding cage, have sand and gravel, which should be dried, and laid pretty thickly on the bottom of the cage, so that if a cock or hen, in flying off the nest, happens to draw a young bird or egg out with it, it falls on the soft sand, and thus is often saved. When your birds are first put up, give them only one nest-box; when the hen sits, the other nest-box is easily put in.

It is better to make the second and following nest for them, which saves them the fatigue; if it does not please them, they soon adjust it to their fancy.

FOOD WHILE REARING THEIR YOUNG.—The following food must be given to them when they have young: boil an egg

very hard, and grate it through a grater, such as is used for grating horse-radish; after that, take a piece of stale bread about the size of an egg, and grate it through the grater, after the egg is grated; then mix them together; pass it through the grater twice, and it will mix the better. Give them, now and then, for a change, a piece of stale bread soaked in water, with the crust taken off, then squeeze the water out, add a little sweet milk to it, and then give it to the birds; also give them cabbage now and then when in season—this is a fine thing for them. This ought to be given them two or three times a day, with chickweed or salad, if in season. Many persons who commence breeding canaries, without previously knowing the necessary management of them, very often meet with such disappointment from the number of birds that die, that they give it up in disgust, attributing fault to the bird, when they are alone to be blamed. The young ones are generally lost from being either fed too much or too little, and without paying any attention as to the food being proper at the season it is given, or not. For instance, chickweed or salad, which in proper season are excellent, if given too early in the year, are absolute poison; that is, before the plants are in that stage of their growth that the bitterness goes off, and their cold, acrid juices are dissipated or exhaled by the heat of the sun.

Thus, when your young birds can feed themselves, (which you'll know by their not letting the cock feed them any longer, or by his ceasing to do so,) you may cage them off and give them chopped egg, with bread, as before stated, with the addition of a little maw seed, and some ground or bruised rape till they are seven weeks old; when they will be able to crack hard seed, which should, however, before the time, be given them. They should then have a mixture of rape, canary, yellow and hemp seeds mixed together, taking care that fresh seed be put in their box every two days, with now and then a few grains of bruised hemp seed. Some feed their birds with rape seed alone, thinking they live longer. I have observed it renders them so thin, that they often die at the first illness that attacks them—and particularly the later birds when moulting. Another evil to guard against is, when your old birds are put in a cage with soft food, etc. to breed, they

generally gorge to such a degree as to swell themselves and die. Many canaries are killed by giving them too large a quantity of soft food, as eggs, greens, etc., which is not always necessary for them. Remember, when breeding, your old birds should have (besides canary, rape, and hemp seed) a little lettuce seed, which purges and clears them of such foul humors as may have generated during the winter.

TIME OF HATCHING.—The hen sits thirteen or fourteen days. Before she hatches, clean the perches, fill the box with seed and the fountain with water, that they may not be disturbed for a day or two after they are hatched.

HOW TO FEED THEM.—Give them the soft meat three times a day; likewise a little seed, chickweed, free from the rank, long leaves, which are injurious.

In July or August they should have ripe plantain, or lettuce leaf, feeding them at six in the morning, at noon, and again at five in the afternoon.

In the hot months this must be particularly attended to; the food put in at one meal should be taken away at the next, as the soft meat turns sour and the chickweed withers—so that the old ones, feeding their young on these nauseous, half-rotten substances, retard their growth and make them weak and large bellied, instead of being strong, straight and taper. Give them lettuce seed and plantain seed, mixed, in a small pot.

Observe what the old ones prefer, giving them as much of that particular seed as they will eat; for the less they feed the young ones on green meat the better, as it causes the surfeit or swelling spoken of.

A piece of liquorice-stick may sometimes be put into their water-glass, which gives a flavor to the water, and acts as an alterative.

Renew the water for bathing and drinking every day.

TO BRING THE YOUNG ONES UP BY HAND.—To bring up a canary by hand, for the purpose of making him remarkably tame, you must first see if he is strong enough to be taken away from the old ones. Should he be taken away too soon he is apt to pine; neither should he be left too long, as in that case he is obstinate, sullen, and difficult to breed.

The bird thus to be reared should be well fledged; if a

mealy (or brownish) bird, eleven days is the proper age—if a jonquil (or yellow) thirteen days.

This rule is not without exception; as the mother may be sick, and can not feed her young; or she may not feed them properly, so that they die from want of food. When this is the case they must be taken from her, and brought up by hand, or given to another hen. Also when she leaves them, at eight days old to the care of the cock, and plucks their feathers from them.

Birds brought up by hand require frequent feeding—every two hours at least. This regularity and frequency is necessary to success. To feed them, sharpen a small piece of wood, and each time of feeding, give them four or five mouthfuls—or till they refuse to open their mouth voluntarily. Too much food will make them ill.

At a month old, cease to feed them with a stick. Put them in a cage, without perches at first, and feed them the food directed below for another month. There must be a little rape or canary seed in the box. When you see them strong enough, in seven weeks generally, take the soft food away by degrees and leave them only the rape, yellow and canary. It will be well enough to give them, now and then, a little bruised hemp seed, especially in the winter.

The young brought up by hand are more familiar than the others, and fewer die in the moult.

PASTE FOR YOUNG BIRDS.—When they are taken away, the following paste is given them, which will keep good fifteen days. In a large mortar, or on an even table, you must bruise with a rolling-pin a pint or quart of rape, in such manner that you may blow the chaff away; to this bruised seed add a piece of bread, reducing them to powder; mix these together, and put them in an oak box, which should be kept from the sun. You may give them a teaspoonful of this powder, with the addition of a little hard yolk of egg and a few drops of water. By these means you will have prepared in a minute food for young birds without trouble. This powder must not be kept longer than twelve days, as it then becomes unfit for use, the rape seed turning sour, so that when the water is put in, it smells like mustard. After twenty days, if any of the powder remains, it may be given dry to the old

ones, and it will do them no harm. Give them their paste fresh every day. The first three days after taking them from the old ones, give them part of a sponge biscuit, reduced to powder; add a hard-boiled yolk of egg, (or the white, which is better, if fresh, as it does not heat them as much as the yolk,) with a drop of water: make this up into a thick paste, as, if it be too liquid, it digests so quickly as to be of little or no service to them.

After your birds are three or four days old, and begin to be strong, add to the mixture a small quantity of scalded rape seed, without bruising it, as they are strong enough to digest it. Sometimes give them, too, (chopped very fine,) a sweet almond peeled, and a small quantity of chickweed seed. This latter ought to be given them twice a day in very hot weather. If you attend strictly to this mode of feeding, you may depend on your canaries thriving well, and, on an average, you will scarcely lose one in fifty.

GERMAN PASTE FOR CAGE BIRDS.—Boil four eggs until quite hard, then throw them into cold water; remove the white, and grate or pound the yolks until fine; add a pound of white pea-meal and a tablespoonful of olive oil. Mix the whole together; press the dough through a tin colander, so as to form into small grains like shot. Fry them over a gentle fire, stirring them until of a light-brown color, when they are ready for use.

TO KEEP AWAY INSECTS.—Suspend a little bag of sulphur in the cage. This is said to be healthful for birds generally, as well as to keep out insects by which they become infested.

TO DISTINGUISH THE SEX.—To distinguish a cock-bird from a hen, observe the bird when it is singing, and if it be a cock you will perceive the throat heaving with a pulse-like motion, a peculiarity which is scarcely perceptible in the hen.

Mocking Bird.—The treatment of the mocking bird is not very peculiar or troublesome, only requiring to be fed every morning with Indian meal wet with milk not very stiff. Whortleberries, cedar, elder and pokeberries may be given to them freely, also wild cherries in the month of October and November may be used. It is a good plan to dry them for winter use; these birds thrive best with a great deal of natural food. An egg boiled hard and grated is good, also a small

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pieces of raw minced beef to be given occasionally. During the summer, air is beneficial, but not the sun. A little water, in a cup, for washing once a week, is of service, but the greatest care is required when moulting, which is from August till November. He should be kept from cold draughts of air and well supplied with berries, spiders and grasshoppers, as they live in their native woods mostly on insects. They should be fed and watered regularly every morning by eight o'clock. When this bird becomes sickly treat him very kindly, give him spiders daily, also meal worms, to be found in granaries. Put gravel on the bottom of the cage, and keep them quiet.

The male is known from the female by a regular line of white feathers in the wing, which in a fine bird forms almost a curve from the shoulder to the tip of the wing. They are after all difficult to distinguish, as some of the finest birds when young are found to have been irregularly marked. They are not completely plumed until they are two years old. They sing from January until the last of August.

AMERICAN YELLOW BIRD.—This bird is very common in the Middle States, and partakes much of the nature of the canary. They are of a clear yellow, dark wings with a dark spot on the head; they are admired both for their plumage and their song. If placed near a canary they will acquire many of their notes. It should be an old-established singing canary, otherwise he will take the yellow bird's song to the detriment of his own. They should be fed with yellow and hemp seed—two thirds of the former. A leaf of lettuce, cabbage, or a piece of apple is of service. Strew a little brown gravel on the floor of the cage.

BULLFINCHES.—Old birds should be fed with German Paste No. 2, and occasionally rape seed. The Germans occasionally give them a little poppy seed, and a grain or two of rice, steeped in Canary wine, when teaching them to pipe, as a reward for the progress they make. Bird organs, or flageolets, are used to teach them. They breed three or four times a year. The young require to be kept very warm, and to be fed every two hours, with rape seed, soaked for several hours in cold water, afterward scalded and strained, bruised, mixed with bread, and moistened with milk. One, two, or three mouthfuls at a time.

VI. DISEASES OF BIRDS AND THEIR TREAT- MENT.

MOLTING.—This sickness is what all the feathered tribe is liable to, during which time (about three months) they undergo much pain; they require, therefore, care and nourishing food, as well as being kept warm, and out of any draft of wind. Cold brings on swelling and inflammation in their little bowels, and frequently will, if not taken in time, cause death. During the first season they only cast their down feathers, but every year after they throw off the whole of their plumage; at least, this must be done by nature or by art, or they will be certain to die shortly. When you find them begin to molt, which may be known when their feathers are seen at the bottom of their cages, immediately put them in some warm place; or if their cages were to be covered over the top, back, and sides, with thin cloth or paper, they would molt off much faster; clean and feed them as usual. When clean molted, take off the covering, by degrees; give them when molting, in addition to their common food, a little chopped egg and bun, a little maw-seed, a few flakes of hay-sensation in their water, or toast and water. At other times put a rusty nail in their water; you must also sometimes put a little loam at the bottom of the cage, sometimes a little salt, unless you can get sea-sand, which is better; and a piece of chalk. Continue to vary these things, as birds, like human beings, are fond of change of diet during sickness. If this plan is followed, the breeder will find its beneficial results, and the life of many a valuable bird will be saved.

After the second molting, you will find the wing and tail feathers of your canaries become lighter every season; so that the fancy canary bird loses its fancy colors after one year old, and in five or six years, all his feathers will have become jonque or mealy-colored.

SWELLING OR INFLAMMATION most frequently proceeds from a sudden change of weather or from the birds being

kept in a room which has during the day a fire, and at night, when the birds are asleep, there is no warmth; or sometimes from feeding them on unripe herbage, therefore always give ripe groundsel or plantain, etc. When birds appear dull and heavy, with their heads under their wings, appearing all of a heap, take them out, and see if their bellies are inflamed or swollen; if so, give some grits among their seed, and a little boiled bread and milk, with moist sugar, in their tin pans; next day scald a little rape-seed and bread in a bit of cloth, squeeze out the water from the bread, bruise the seed to a complete pulp, then add a little yolk of hard-boiled egg and a little maw-seed; the next day give them bread and milk and clean water, with a few flakes of hay-saffron in it; so continue this regimen, keeping them comfortably warm, until cured; which you may expect to take place in about a week or ten days. All this time take care to supply them every day with a fresh box of sharp sand or gravel, to dust themselves in, and a pan of clean lukewarm water in their cages for an hour or two daily, to bathe themselves in; you must also supply them with a little lump of salt, and a piece of chalk, to peck at; as well as a few sprigs of water-cress, plantain, and other ripe greens; the bird, by its natural instinct, will choose that which is best for its disorder. If, however, you find them, in about a week or ten days, getting no better, and the swelling or inflammation not abated, still continue the opening food, that is, the bread and milk and sugar, until the inflammation and swelling are completely gone down. A little nourishing food, and a few grains of hemp-seed, must be given, now and then, to keep up their strength.

I have known a very small quantity of magnesia to be of service; take just as much as may be laid upon a sixpence, dissolved in a wine-glass of spring water, and give it to them over night, so that they may drink two or three times the first thing in the morning; take it away at breakfast time, and in lieu of it, give toast and water; so change for two or three mornings, and give at the same time scalded rape-seed, etc.

THE SURFEIT.—This disorder proceeds from keeping the birds in a dirty state, and from neglecting to keep them well supplied with good food, gravel, and water; or from sudden change of diet; either from a poor to a luxurious and richer

Kind of food, or from being fed on unwholesome food, such as bad seed, unripe green victuals, etc. This distemper spreads itself in small scabs, particularly about their heads; the humor issuing from them so sharp as to eat off the feathers from the whole of the head, leaving it quite naked. When this disorder is first perceived, wash the bird's head in a strong solution of common salt and spring water, and rub it quite dry with a piece of soft muslin; then rub on a little clean fat with your finger; repeat the solution and ointment every morning for a week or so; this will kill the disorder, and most probably bring on the feathers; it will kill the disorder at all events, and as for the feathers, whether they come on immediately, or not until their next molt, is only a secondary consideration; it will be of no injury to the bird, although of unpleasant appearance.

During this disorder, they require cooling diet; give them, therefore, grits, boiled bread and milk, with a little sugar in it. Care must be observed not to let it stand above five or six hours, as it is apt in hot weather to turn sour, and kill the birds instead of curing them. Give also, occasionally, some rape-seed, carrot-seed, and lettuce-seed; a little seeded ground-sel, plantain, or chickweed, occasionally, and a little stick licorice in thin slices in their water.

The Pip.—All birds have a small projection on their rumps, from which they extract, with their bills, a kind of oily substance, essential for them to dress and keep their feathers smooth and sleek. Many a person, on seeing this natural prominence, thinks immediately the bird has got the pip; with a pin they hastily make an incision, and force out that which is of the utmost service to the birds; and through this error many a poor bird has been killed. The pip does sometimes make its appearance, and may be known, being a large bladder of matter formed round this projection, very much inflamed, and extending with humor some considerable space round their natural projection. When this is found to be the case, give them the same cooling food as directed for egg-bound, and that will, in a few days, most likely reduce the inflammation; but if it does not, you may pass a needle just through the surface of the inflamed skin, and with the same instrument gently press out the corruption; then drop a little

fine pounded sugar on the place, and it will not require any further surgical operation; most probably completing a cure without applying any thing else.

THE HUSK.—This disease is similar in birds to a dry cough in the human body; it oftentimes arises from currents of cold air, and dampness, proceeding from neglect and carelessness. Persons are much in the habit of placing their birds out of doors when the sun shines, although there is no certainty of its remaining so for any length of time. In this variable climate we have often sudden and unexpected changes of weather; the poor birds, particularly canaries, whose cages but seldom afford any covering to shelter them from such sudden storms of wind and rain, are obliged to weather it out; and these birds are not at all calculated for being kept out of doors.

This disorder frequently happens to sky-larks, from cold, or from eating the husk of hemp-seed, which frequently sticks in their throat, and brings on inflammation. This seed should, therefore, not be bruised, as they will eat it quite as well whole. When troubled with this complaint, give them as follows:

Take a piece of yolk of hard-boiled egg, about the size of a marble, on which drop two or three drops of clean cold water; this will immediately reduce it to a very fine paste, to which add a little loaf sugar, grated fine, and sponge biscuit; make it into a powder, and moisten it with a few drops of oil of sweet almonds. Give them some of this every morning in their tin pans; take also a small quantity of linseed and stick licorice, boiled up for some time, and give them this liquor to drink; be careful, however, it is not too glutinous to prevent them doing so; let them have this for two days; then substitute clean water, in which a bit of sugar candy has been dissolved; a head or two of water-cress is also good for them. They should be kept out of any current of wind, and comfortably warm.

EGG-BOUND.—This complaint proceeds from cold, and is brought on too frequently from over anxiety by breeders in general, who turn their birds up to breed before the weather is sufficiently warm. It also arises from confinement; birds in cages, not having the same scope for exercise as when in a state of freedom, often suffer from this distressing malady,

which is very dangerous; the poor hens get over this complaint but slowly, if at all; it frequently prevents their services for the whole season, and often kills them.

Most birds, when breeding their eggs, will appear dull and heavy, particularly as the time draws near of their laying, which they generally do, if in health, a day or two after they have finished their nest. You may know when the time of laying approaches, as the hen sleeps over night in her nest; look in the morning for an egg; if you do not find one, and she appears much swollen and heavy with egg, give her some grits, and some bread and milk boiled, and mixed with a little sugar, as directed in inflammation, page 91. At the same time, give her a little rape-seed, and a very little linseed; and of greens, let her have daily a few sprigs of water-cress, ripe plantain, or groundsel, and a little tuft of seedy grass, with the earth to it. If you find she does not lay her egg in a morning or two, drop one or two drops of sweet salad oil into her mouth and vent. Some foolish persons introduce the head of a pin to break the egg, thinking it may be brought away easier; this is a mistaken idea, and a very dangerous thing, for it can be brought away much safer whole than if broken. If oil does not do, nothing but the above change of food, a lump of salt, and a piece of chalk, for them to peck at, plenty of sand to dust themselves in, water to bathe in, and a large cage to exercise in, is at all likely to cure them.

PERSPIRATION.—This complaint arises from the hen's over anxiety, or too much care, sitting on her young till the heat produces this effect, or from natural weakness. When you notice the hen sit too much on her young, not allowing time to feed herself, nor feed her young, nor suffering the cock to foster the young, you may naturally conclude it proceeds from over fondness; and it frequently happens to young hens when they have hatched their first nest of young. Take away the cock for a day or two, hanging him by the side of the breeding-cage, and supply her with plenty of ripe green victuals; this will tempt her off her young to feed herself, and when she returns to her nest, the young will gape for food, and induce her to feed them. Keep plenty of fresh plantain, groundsel, and water-cress, in a vial of water inside the cage, so as to keep it fresh; give also a saucer of cold water for

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